

Fried prawns with garlic and coriander

Categoria	*Tempo de preparação*	*Dificuldade*	*Custo*	*Com quem?*	*Nº de pessoas*
Peixe	Rápido	Médio	Low	Meal for two	4 pessoas

Ingredientes

- 50ml Gallo Extra Virgin Olive Oil Reserve
- 10ml Gallo White Wine
- To taste: Gallo Piri Piri Sauce

- 400g prawns 20/30
- 25ml white wine
- 20g garlic
- Chopped coriander to taste

Modo de preparação

1. Open the prawns in half, remove the skin and clean them without fully cutting them.
2. Heat the olive oil, fry the garlic a little and then add the prawns, letting them fry.
3. Add the white wine and, when ready, the vinegar, finishing with a sprinkle of coriander.
4. For a greater intensity, add the desired amount of chili.

Produtos utilizados



Reserve
Extra Virgin Olive Oil



White Wine
Daily Vinegar



Piri Piri Sauce
Piri-Piri with Olive Oil

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