

# Garlic Butter Prawns

Cuisine: **Chinese**  
Food category: **Fish**




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## Program steps


Preheating: 265 °C


1


 Combination


 30 %

 Termination by time

 04:00 mm:ss

 250 °C

 90 %



| Ingredients - number of portions - 5 |       |      |
|--------------------------------------|-------|------|
| Name                                 | Value | Unit |
| shrimps, peeled and cleaned          | 120   | g    |

| Garlic Cream Recipe                 |       |      |
|-------------------------------------|-------|------|
| Name                                | Value | Unit |
| whipped cream 33%                   | 1     | kg   |
| minced garlic                       | 150   | g    |
| parmesan cheese                     | 100   | g    |
| tabasco                             | 15    | g    |
| basil                               | 30    | g    |
| egg yolk                            | 2     | pcs  |
| brandy                              | 30    | ml   |
| salt                                | 4     | g    |
| freshly ground black pepper, ground | 1     | g    |

| Nutrition and allergens                               |        |
|---|--------|
| Allergens: 3, 7<br>Minerals: Mg<br>Vitamins: B6, C, K |        |
| Nutritional value of one portion                      | Value  |
| Energy  | 761 kJ |
| Carbohydrate  | 12.1 g |
| Fat   | 71.7 g |
| Protein   | 17.5 g |
| Water   | 0 g    |

Directions

◇ Use an electric mixer to whip the cream, it is better to use it from yellow to white

◇ Add all the ingredients and stir evenly, roll into a cylinder with plastic wrap, and store in the freezer

◇ Drain the water from the prawns, remove the intestines and fill them with garlic spice cream

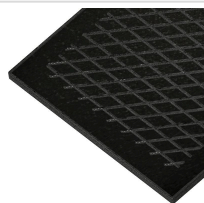
◇ Open back prawns shorten the cooking time, and the garlic cream completely covers the prawns

◇ It is recommended to use a non-stick flat baking pan, and the heated surface will conduct heat to fry the shrimp shells until fragrant

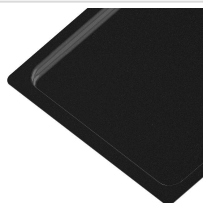
## Recommended accessories



Vision Grill Diagonal



Vision Grill



Vision Bake



Vision Express Grill