

# Garlic Butter Prawns

Cuisine: Chinese

Food category: Fish



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Company: Retigo Asia



## 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

## 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

## Nutrition and allergens

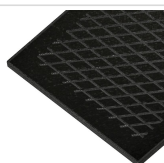
Allergens: 3, 7  
Minerals: Mg  
Vitamins: B6, C, K

Nutritional value of one portion	Value
Energy	761 kJ
Carbohydrate	12.1 g
Fat	71.7 g
Protein	17.5 g
Water	0 g

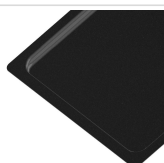
## Recommended accessories



Vision Grill Diagonal



Vision Grill



Vision Bake



Vision Express Grill