

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 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

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

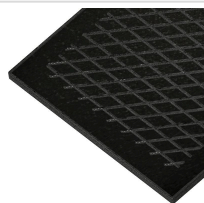
◇ Open back prawns shorten the cooking time, and the garlic cream completely covers the prawns

◇ 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

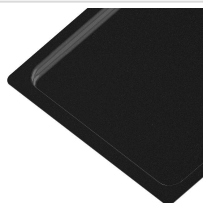
Recommended accessories



Vision Grill Diagonal



Vision Grill



Vision Bake



Vision Express Grill