Prawns with Cremoso al Tartufo crisps



Informations

People : **4**
Preparation : **30 min.**
Cooking time : **75 min.**

Ingredients

- Cremoso al Tartufo rind
- 800 g prawns
- 2 peppers
- 2 chicories
- Fresh coriander
- Thai curry spice
- 2 tbsp honey
- Olive oil
- Salt

Preparation steps

1. Arrange small pieces of Cremoso al Tartufo rind on a baking tray lined with greaseproof paper (only use the outermost part of the rind, otherwise your crisps will not be firm and crunchy). Bake in the oven at 70°C for 1 hour.

2. After an hour, leave the Cremoso al Tartufo crisps to cool until firm and crunchy.
3. Slice the peppers into strips.
4. Cook the prawns on the grill until hot.
5. Add the pepper strips and season with a little Thai curry spice and salt.
6. Now add the chicory and sauté it lightly.
7. Add coriander and chicory for decoration and drizzle with honey to serve.
8. Serve the Cremoso crisps with the prawns.