

Breaded prawns with pan-fried vegetables, salad and tartar sauce

Cipriani



For 4 persons :

For the prawns:

12 prawns  
10 oz grated and sieved white bread toast  
0,5 oz well fine mixed chopped herbs  
2 egg  
2 soup spoon of weat flour  
1 soup spoon of olive oil  
Salt and pepper to taste

Clean the prawns taking the shell off but leaving the tail, also taking off the intestin.  
Marinate them for half an hour with the chopped herbs, olive oil, salt and pepper.  
Stick each prawn in a bamboo stick beginning from the tail to the head side for breading,  
first into the flour, then into the egg and then into the bread. Repeat breading, and then deep fry at  
180° Celsius or 380° Fahrenheit.

For the tartare sauce

3 soup spoons of mayonnaise  
1 soup spoon of chopped guerkins  
1soup spoon of chopped capers  
1 chopped fillet of salted anchovy  
1 branch of parsley chopped and finaly mix all ingredients.

Serve the sauce in a phyllo dough basket

For the deep fried vegetables

1 medium green squash  
1 medium eggplant  
2 fresh artichoke  
3,5 oz of wheat flour  
7oz milk  
Salt to taste

Clean the artichokes, and slice them lengthways. Slice the eggplant and squash, soak in the milk, drain it all, pass into flour and deep fry it, put over an absorbing cloth and seasoning with salt.

For the salad :

7oz mixed trimmed greens  
1 branch cilantro  
1 branch tarragon  
1 ripe tomato for dices  
2 soup spoons olive oil  
1 soup spoon red wine vinegar  
1 soup spoon chopped chive

Salt and pepper and mix everything