

Marinated and grilled prawns on tomato compote with basil

Main dining room



For 4 persons

For the prawns:

12 prawns
Olive oil
4 bay leaves
Thyme
Rosemary
Parsley
Basil
Curry powder
Paprika
Salt and pepper

Trim the prawns, taking head and intestine off, leaving the tail, cut about an inch in two lengthways on the head side, marinate them with all ingredients and keep in refrigerator. Pan fry over high heat just before serving the salad.

For the dough basket:

4 sheets of spring roll dough
Butter for brushing the dough

Brush the sheets with butter, place in between two cup forms and cut off the edges. Bake it at 180° Celsius or 380° Fahrenheit , let it cool and re-serve.

For the greens:

4 portions mixed greens
1 small fennel bulb finely sliced
Olive oil
Salt and pepper
A few drops of balsamic vinegar

Season the salad at the last minute and place in the basket.

For the sauce:

1 medium onion
2 medium tomatoes
Olive oil
1 bay leaf
Thyme
Chilli powder
Chopped basil
Salt and pepper

Make the sauce by sweating the chopped onion in olive oil, a bay leaf and a branch of thyme, add chilli to taste, and add the peeled tomatoes, seedless and diced. Let it cook for five minutes over low heat, adding the chopped basil, salt and pepper.

For finishing:

Half mango
Pesto sauce

Dice the mango.