


# 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    |
| ground black pepper, ground | 1     | g    |

## Nutrition and allergens

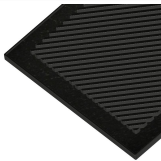
Allergens: 3, 7  
Minerals: Mg  
Vitamins: B6, C, K

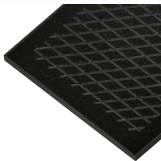
| Nutritional value of one portion | Value  |
|----------------------------------|--------|
| Energy                           | 761 kJ |
| Carbohydrate                     | 12.1 g |
| Fat                              | 71.7 g |
| Protein                          | 17.5 g |
| Water                 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

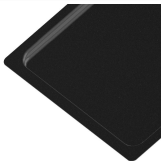
## Directions


- ◇ 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