



COOK WITH US!

Caramote prawns on a creamy white cauliflower soup

INGREDIENTS

16 shrimps with heads

1 tbs Orogel condirè for fish and poultry

250 g Orogel cauliflower florets

salt

pepper

extra-virgin olive oil

100 g fresh cream





60



4



Easy



Main Courses

Method

- 1** Clean the shrimps, remove the carapace and the black string without detaching the head. Season with Orogel condire for fish and poultry, a pinch of salt and pepper and a drizzle of EVO. Bake at 190°C for 3/4 minutes.
- 2** Steam-cook the Orogel cauliflower florets and season with oil and salt. Puree it with a mixer, adjust for salt. If necessary add fresh cream to thicken the creamy soup.
- 3** Pour the creamy white cauliflower soup on the dish, carefully place the shrimps and sprinkle with black pepper.

