



COOK WITH US!

Crayfish tails with caramelized semi-dry cherry tomatoes flavored with thyme

INGREDIENTS

20 Crayfish tails

200 g Orogel semidry cherry tomatoes

40 g Orogel diced onion

40 g cane sugar

extra virgin olive oil

salt and pepper

white wine



30



4



Simple



Main Courses

Method

- 1** Soften the onions with oil in a pan, add the frozen semi-dry cherry tomatoes, season with salt and pepper and finish cooking by sprinkling with raw cane sugar.
- 2** Meanwhile shell the crayfish tails and remove the intestines from them. Sear the crayfish tails with a few drops of oil in a pan over a high heat. Pour white wine and season with fresh thyme.
- 3** Put the caramelized semi-dry tomatoes in a plate, arrange the crayfish tails and garnish with a few fresh thyme sprigs.

