



PRAWNS IN GARLIC SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Creamy indulgent taste with less fat
- Quick and easy preparation



20



easy

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Cream Base
2	Onion(s), finely sliced
6	Garlic clove(s), peeled
4 tbsp	Olive oil, to fry
2 kg	Prawns, peeled
	Salt and pepper
2 dash of	Tabasco sauce
80 ml	Brandy
200 ml	White wine
4 tbsp	Flat-leaf parsley, finely chopped

METHOD

1. Fry the onion and whole garlic cloves in hot oil.
2. Add the peeled prawns, season with salt, pepper and tabasco and cook until done. Remove the prawns from the pan and keep warm.
3. Douse the olive oil with the brandy and white wine and allow to simmer for a few minutes.
4. Add the QimiQ Cream Base and rewarm the prawns in the sauce.
5. Garnish with the parsley and serve.