

SCARLET SHRIMPS IN THE FRYING PAN



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Recipe: Renato Costa

Wash the shrimps in saltwater • Peel them, leaving the heads attached • Sprinkle with a little table salt • Brown five cloves of garlic in olive oil in a frying pan • Add a little white wine and a dash of saltwater • Add two thin slices of fresh ginger and a bay leaf • Check the seasoning • At the end add half a fresh red chilli and the shrimps • Cover the frying pan and leave to cook for four minutes • Serve with the sauce poured over the top and a mint leaf