

Recipe idea

Head-on shrimps with aioli

Main course - 4 persons

Preparation: 15 minutes | Cooking time: 20 minutes



Ingredients

- 12 shrimps body peeled EPIC or shrimps easy peel EPIC
- 1 dl of olive oil
- 1 tsp smoked paprika powder
- 1 tsp paprika powder
- Cayenne pepper
- 1 tsp curry powder
- 1 tbsp dried oregano
- A few sprigs of thyme
- 3 tbsp of parsley
- 3 cloves of garlic
- Lemon juice
- 1 egg yolk
- Pepper and salt

Preparation

Make the marinade the night before. Put the gambas in the marinade and defrost them like this in the fridge. Squash the garlic in the pestle and mortar. Mix with the egg yolk and add the olive oil while stirring. Season with lemon juice, pepper and salt. Remove the gambas from the marinade and dry them with some paper towels. Bake or grill them in the pan. Add some chopped parsley and serve with the aioli and some ciabatta bread.



Body peeled shrimps
REF = HOBTBP

08/12 + 13/15 + 16/20
pc/unit

Box 750g
Carton = 12 units



Easy peel shrimps
REF = HOBTEP

13/15 + 16/20 pc/unit

Box 750g
Carton = 12 units