



SPAIN FOOD SHERPAS

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AUTHENTIC TASTE EXPERIENCE

PIL-PIL PRAWNS

INGREDIENTS

Peeled prawns (20 approximately)
5 cloves of garlic
Parsley
Chili (dried cayenne pepper)
Pimentón (red paprika powder)
Olive oil
Salt

ELABORATION

Chop the garlic in slices, some chili (depending on your preferences) and parsley.
Add quite a lot of olive oil in an earthenware casserole until covering the entire bottom
(it can also be a normal pan) and heat it up.

When the oil is hot, add the garlic, chili and parsley. Once all these ingredients are slightly fried,
incorporate the peeled prawns and cook them in the pot for three or four minutes.

Sprinkle a teaspoon of paprika powder (spicy or sweet) over everything and some salt.

It needs to be served sizzling hot and don't doubt dipping some bread in this delicious sauce!

