



Prawn Salad with Fungi, Raspberries and White Spring Garlic.



DIFFICULTY
LOW



TYPE OF CUISINE
MEDITERRANEAN



Nº OF DINERS
4



TYPE OF DISH
STARTER



PREPARATION TIME
30 MINUTES



GARLIC VARIETY
WHITE SPRING

Ingredients

- 4 cloves of White Spring Garlic
- 50 gr of Prawns
- 100 gr of Fungi
- 100 gr of Raspberries
- 200 gr of Lettuce or Salad Leaves
- 50 gr of Cherry Tomatoes
- Extra Virgin Olive Oil
- Soy Sauce
- Rice Vinegar
- Kimchi Sauce
- Salt

Step by Step



1. Peel and laminate the Garlic cloves.
2. Wash the Raspberries.
3. Wash and cut the tomatoes in half.
4. Wash the Fungi and cut into thin strips.
5. Wash and peel the Prawns.
6. Put some Olive Oil in a skillet on medium heat, add the Garlic and cook until it goldens, being careful not to burn it.
7. Add the Fungi and Prawns and, just as they start to brown, remove from the heat.
8. Use a bowl to mix one measure of Olive Oil, 1/3 of Rice vinegar, 1/3 of Soy Sauce, a few drops of Kimchi sauce and a pinch of salt. Mix until the dressing thickens.

DISH PRESENTATION:

9. Place a generous spoonful of the sautéed Prawns and Fungi in the center of a plate.
10. Place some Lettuce over it and then place the Cherry Tomatoes and Raspberries around it.
11. Lastly add the dressing.

TIPS FROM THE CHEF Miguel Ángel Mateos:

- This salad can be enjoyed either cold or warm, with the Prawns and Fungi freshly cooked.
- We can enrich the flavour of our salad adding diced fruit, such as Apple.
- Instead of regular Lettuce we may use other leaves like Spinach, Rocket leaves or Lamb's lettuce...
- We may add lime, lemon, or even orange juice to the seasoning to add other flavours to this dish.