

# SHRIMPS IN WHITE WINE

2 Portions | Preparation time 15 min

## INGREDIENTS

225 g of shrimps

1 shallot

2 cloves of garlic

1 chilli pepper

150 ml of white dry wine

½ lemon for juice

1 bunch of parsley leaves

25 g of cold butter

olive oil

Salt, colourful pepper

## INSTRUCTION

Peel the shallot and cut into half-thalers. Wash the chilli pepper and cut into slices together with the seeds. Peel the garlic and chop it finely.

Warm up olive oil in a frying pan. On the hot oil we shallots and chilli pepper and fry until the vitrification. Then add garlic and fry for about 30 seconds. then add the shrimp. Fry for a few minutes until the prawns are browned. Then add white, dry wine and cook until the alcohol evaporates. We add lemon juice and cold butter. Season with salt and colourful pepper. Then remove from heat and add finely chopped parsley.

Serve the prepared shrimps with a fresh baguette.

## PURCHASE LIST

Shrimps

Shallot

Garlic

Chilli pepper

White dry wine

Lemon

Butter

Parsley leaves