



Consejo del chef

Serve the salad and decorate with a little more "lactonesa," chopped egg yolk, chives, and a piparra. Serve with the bread toasts.

Raciones para 4

4 Potatoes

2 Carrots

300 gr Deep-water rose shrimp

3 Eggs

100 ml Milk

100 ml Sunflower oil

100 ml Olive oil

1 **Tablespoon** White wine vinegar

½ ½

Salt

½ **Loaf** Bread

Olive oil

2 **Tablespoons** Mayonnaise

1 **Egg** Yoalk

Chives

Piparra

1 Place the potatoes on a perforated tray, whole and unpeeled, and cook with the steam function at 100 % for 20 minutes. Remove the tray and add the peeled whole carrots and eggs. Return to the oven for another 15 minutes.

2 Peel the potatoes and dice into medium-sized cubes. Dice the carrots into small cubes too. Peel the eggs and chop them. Save one yolk for decoration at the end.

3 Place the shrimps in a dish and cook with the steam function at 100% for 5 minutes. Let them cool, peel and chop them.

4 Prepare the "lactonesa" by adding all the ingredients to a blender. Mix the potatoes, carrots, boiled eggs, and prawns in a bowl. Add the "lactonesa" and a pinch of salt.

5 For the toasts, slice the bread at the desired size. Brush with olive oil and place on the oven rack. Bake with the grill function until golden brown.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/ensaladilla-gambas/>

