



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/es/receta/ensaladilla-gambas/>

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