Avocado Cream and Crispy Prawn Cup



Consejo del chef

Garnish with fresh coriander leaves and a sprinkle of spicy paprika.

Raciones para 4

- ❑ **2** Avocados
- ❑ **2 Tablespoon** Mayonnaise
- ❑ **1** Lime
- ❑ Salt
- ❑ Black pepper
- ❑ ½ Red onion
- ❑ ½ Tomato
- ❑ ½ Mango
- ❑ Fresh coriander
- ❑ Olive oil
- ❑ Salt
- ❑ **8** Prawns
- ❑ Plain flour
- ❑ **1** Egg
- ❑ Panko breadcrumbs
- ❑ Sunflower oil
- ❑ Fresh coriander
- ❑ Spicy paprika

1. In a blender, combine the peeled avocados, mayonnaise, lime juice, and a pinch of salt and black pepper. Blend until smooth and creamy.

2. Dice the red onion finely, tomato, and peeled mango. Mix them together with chopped fresh coriander, a drizzle of olive oil, and a pinch of salt to make the pico de gallo.

3. Peel the prawns, coat them in plain flour, dip in beaten egg, and finally coat with panko breadcrumbs. Fry in sunflower oil at 180 °C until golden brown and crispy. Transfer to a plate lined with kitchen paper to drain the excess of oil.

4. To serve, spoon the avocado cream into the base of a glass or cup. Add a spoonful of pico de gallo on top, followed by two crispy prawns.

Chef's Notes

https://cookinglovers.teka.com/en/receta/crema-de-aguacate-langostinos/