



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/es/receta/crema-de-aguacate-langostinos/>

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