



Consejo del chef

Garnish with coriander leaves, chopped peanuts, and black sesame. Finish it with the vinaigrette dressing.

Raciones para 2

8 Peeled prawns

2 Pineapple slices

1 Haloumi cheese

1/2 Mango

1 Cucumber

1 Lettuce

Coriander

Peanuts

Black sesame

For the vinaigrette:

2 Tablespoons of sesame oil

2 Tablespoons of olive oil
Lime juice

1 Lime juice

Salt

Tablespoon of agave syrup

Chilli flakes

- 1 Preheat Teka's EliteGrill with the meat function on and cook halloumi with the grill closed for two minutes.
- 2 Open the EliteGrill to use the whole cooking surface. Sprinkle some olive oil over one of the grill plates to cook the prawns, and use the other to grill the pineapple slices without oil.
- 3 For the vinaigrette, mix all the ingredients and stir well to combine.
- 4 Arrange the salad with a bed of lettuce, cucumber slices, mango stripes, halloumi, prawns, and grilled pineapple.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/ensalada-de-gambas-y-pina-al-grill/>

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