Pomì
O Così. O Pomì.

Phyllo dough Prawns with Pink dip



Preparation time: 25 min
Difficulty: Medium

Ingredients

- Brandy: 1 tsp
- Cleaned shrimp: 20 (240g)
- Juice of 1/2 Orange:
- Mayonnaise: 80g
- Phyllo dough: 2 Sheets (80g)
- Worcester sauce: to taste

Preparation

Blend **Pomì ketchup**: and Mayonnaise in equal proServes, season with salt, pepper, orange juice, brandy and Worchester sauce. Leave in the fridge.
Wrap the cleaned prawns in the Phyllo dough, sealing the edges with wet fingers.
Heat up the seed oil and fry the prawn rolls (2 minutes per side), then well drain them from exceeding oil on absorbent paper.
Serve the rolls and the Pink dip together.

For this recipe we used:

Ketchup 80 gr

