



Phyllo dough Prawns with Pink dip



Time: 25 min.

Difficulty: Medium

Ingredients (4 people)

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- Ketchup 560g 80 gr
- Brandy 1 tsp
- Cleaned shrimp 20 (240g)
- Juice of 1/2 Orange
- Mayonnaise 80g
- Phyllo dough 2 Sheets (80g)
- Worcester sauce to taste

For this recipe we used:



Preparation

Blend **Pomì ketchup**: and Mayonnaise in equal proportions, season with salt, pepper, orange juice, brandy and Worcester 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 excessing oil on absorbent paper.

Serve the rolls and the Pink dip together.