

# PRAWNS IN TOMATO BATTER WITH SPICY KETCHUP AND L+ TOMATO SAUCE

**Preparation time:** 20 min

**Difficulty:** Easy

## Ingredients

- Dried oregano:
- Hot paprika: to taste
- Lime: 1
- Pomì L+: to taste
- Prawns: 20
- Rice flour: 125 gr
- Star anise: 1
- Water: 0,5 l



## Preparation

Spice up **Pomì Ketchup** with the star anise, hot paprika and lime.

In the meantime, clean the prawns and prepare the batter with water, **Pomì L+** tomato sauce, flour and salt to taste.

Dip the prawns in the batter and fry in sunflower seed oil.

Serve the dish with a sprinkling of dried oregano and salt.

**For this recipe we used:**

Ketchup 200 gr

