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

