



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



Time: 20 min.

Difficulty: Easy

Ingredients (4 people)

• Ingredients

- Ketchup 560g 200 gr
- Dried oregano
- Hot paprika to taste
- Lime 1
- Pomi L+ to taste
- Prawns 20
- Rice flour 125 gr
- Star anise 1
- Water 0,5 l

For this recipe we used:



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.