Sweet-and-Sour Prawns and Venus Rice with Peas



Preparation time: 40 min
Difficulty: Medium

Ingredients

- Brandy: 1 glass
- Cane sugar: 4 g
- Cleaned Argentinian prawns: 8 - 960 g tot
- Corn flour: 1 tbsp
- Extra Virgin Olive (EVO) Oil: as required
- Fresh peas: 200 g
- Minced onion: 1/2
- Pepper: to taste
- Rice or White wine vinegar: 50 ml
- Salt: 1 pinch
- Salt: to taste
- Vegetable Broth: 1 lt
- Venus Rice: 400 g
- Water: 100 ml
- Wine: 1 glass

Preparation

Melt all the ingredients for the sauce in water, together with **Pomì L+**, whisk with a manual blender and cook over medium heat until the mixture thickens, keeping stirring. Test the thickness with a spoon and let rest.

Now you can prepare the rice:
Sauté the minced onion in a pan with a little EVO oil. When it gains a nice golden-brownish colour, add the rice and toast it with a glass of wine, stirring it until it has evaporated/been absorbed. Pour the vegetable broth and, when the rice is half cooked, the peas, then simmer for further 25 minutes. Season to taste.
In the meantime, sear the prawns in a hot pan with EVO oil, simmer with brandy and season to taste.
Arrange the dish with the rice on the bottom and the prawns on the top. Dress with the Sweet-and Sour Sauce and enjoy the dish.

For this recipe we used:

Strained Tomatoes 2 tbsp

