

Star chef recipes

Shrimps with basil in a potato cloak



Ingredients:

for 4

12 shrimps

Juice of 1 lemon

Salt, pepper

3 large potatoes

Oil for frying

12 basil leaves

Cooking instructions

Peel the shrimps if necessary and remove the intestine. Season with a little lemon juice, salt and pepper. Wash the potatoes, peel and cut them into thin threads with a spiral cutter. Wrap a basil leaf around each prawn and then roll it into the potato threads. Fry the shrimps in a pan with oil or deep fry until golden brown. Season with more salt as needed.

BOSCH