

Green salad with panko shrimps

Ingredients

- 4-5 fresh basil leaves
- 150g valeriana leaves
- **80g Tempura fix (Art. 40074)**
- **150g Panko Breadcrumb (Art. 037483)**
- **50g Red Twist Dressing (Art. 55308)**
- **2g Thalassa Seasoning (Art. 40603)**
- 5-6 peeled shrimps
- 40g olive oil
- A few raspberries
- A few strawberries

Cooking instructions

1. Season the shrimps with the Thalassa Seasoning and prepare the Tempura by mixing it with water.
2. Bread the shrimps, passing successively through Tempura and Panko breading and fry in a fryer.
3. In a bowl, put the valeriana and basil leaves, cut by hand.
4. Using a hand blender, beat the oil with the Red Twist to thicken and pour over the salad.
5. Put the marinated salad on a plate, serve the shrimps, and add the raspberries and strawberries on top.