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THE WEB'S COOLEST ORGANIC RECIPES



Prima Vera®

BIO



SolumBio
Pedrazzoli®



Ingredients (for 4 people)

Caramote prawns: nr 12; Organic Bacon "Primavera": nr 12 slices; Chick peas: 200 g; Minced Scallion: 20 g

Rosemary: one branch; a clove of garlic; extra-virgin olive oil: 1cl; salt: 2g; white pepper: a pinch

Procedure

Leave the chick-peas to soak for 6 hours, then drain and put them in a pan with a trickle of olive oil, the mashed garlic and the rosemary. Leave the mixture flavoring for some minutes, add water to cover plentifully the chick-peas. Cook for about 2 hours on low flame. Shell the caramote prawns, add salt and pepper, wrap them with the slices of organic bacon. Dispose them on a baking pan and cook for 8 minutes at a temperature of 220°C. Blend the chick-peas, adjust it with salt and pepper, dispose it on the dish. Put on the cream 3 caramote prawns and flavor with a trickle of olive oil.

CRAMOTE PRAWNS WITH ORGANIC BACON AND CREAM OF CHICK-PEA



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