



## This is how Mogán red prawn salad, a recipe by chef Germán Ortega, is made

### **FIRST STEPS**

#### **Cooking the prawn**

Cook the prawns slowly in salted water for 2 and a half minutes.  
Cool and store.

#### **Essence of the heads**

Use a food processor to mash up the heads of the prawns for 10 minutes at 90°. Add sunflower oil to create a pulp.  
Strain and store.

#### **Avocado mousse**

*100gr avocado*  
*8gr salt*  
*1 lime*

Blend all ingredients into a smooth mousse.

#### **Frothy Lime**

*100gr lime juice*  
*2gr ginger*  
*1/2 clove of garlic*  
*5gr coriander*

Marinate in the fridge for an hour, then strain and squeeze contents to get all the juice out.  
Add 1gr of soya lecithin.  
Blend all ingredients together until the mix becomes frothy.

**Vinaigrette**

*100gr olive oil*

*40gr apple vinegar*

*20 gr honey*

*10 gr Dijon mustard*

Blend all the ingredients together until they make the vinaigrette dressing.

**Other ingredients that accompany and decorate the dish**

Shallot rings, roast pepper, coriander shoots, extra virgin olive oil caviar.

Marinate the prawn in the vinaigrette and then put on a plate like a salad serving.

*Advice from the chef:*

Try to eat all ingredients together in a spoonful.