
Grilled prawns and black pudding

What do you need ?

- 2 black puddings
- 600 g prawns
- 1 lemon
- 150 g rocket
- 4 beef tomatoes
- 2 garlic cloves
- 8 chive stems
- 2 thick slices of bread
- balsamic vinegar
- smoked paprika powder
- olive oil
- salt and pepper

How do you prepare it ?

1

Cut the tomatoes into fine slices, sprinkle with 2 tablespoons balsamic vinegar and 3 tablespoons olive oil, and season with salt and pepper. Finely chop the chives and sprinkle over the tomatoes. Let marinate for at least 1 hour.

2

Cut the bread slices into cubes. Heat 2 tablespoons of olive oil and fry the diced bread until crispy. Add 1 crushed garlic clove and a little pepper and salt.

3

Peel the black pudding and cut into thick slices.

4

Peel and crush the garlic. Mix the prawns with 1 crushed garlic clove, 1 tablespoon lemon juice, 4 tablespoons olive oil, pepper, salt and a pinch of smoked paprika powder.

5

Heat a pan and fry the prawns for 1 minute on both sides. Set aside and fry the black pudding slices in the pan.

6

Serve the prawns and black pudding on a salad of rocket, marinated tomatoes and bread croutons.

