PORCINI MUSHROOMS WITH SEARED RED PRAWNS, ROSE' SPARKLING WINE, CELERY AND LEMONGRASS

Categoria: Side dishes **Tempo di preparazione:** 30 minutes **Difficoltà:** medio

Ingredienti per 4

- 350 g cleaned porcini mushrooms
- ½ glass of dry white wine
- 600 g red prawns
- 1 clove of garlic
- ½ glass of rosé sparkling wine
- 1 celery stick
- juice of ½ lemon
- extra virgin olive oil, as needed
- salt, to taste
- pepper, to taste
- a few sage leaves (optional), to garnish

The sea and the forest come together in this dish to delight your palate. The rosé sparkling wine brings harmony to the dish and the lemony notes of the lemongrass will entice your palate.

Difficulty: **moderate**
Cost: **moderate**
Preparation time: **30 minutes**
Serves: **4**

Method

Slice the porcini mushrooms and sauté them in extra virgin olive oil and the white wine. Season with salt and pepper.

Sauté the red prawns in extra virgin olive oil with the garlic in another frying pan. When almost cooked, add the rosé sparkling wine and let it evaporate.

Put the celery stick and lemon juice in a blender and pulse; spread the sauce on each plate. Place the porcini mushrooms first, then the red prawns and garnish with a few fried sage leaves if desired. Enjoy!