TARTARE OF PRAWNS WITH BRAISED ETNA PRICKLY PEAR PDO SAUCE

Categoria: Main Courses **Tempo di preparazione:** 20 minutes + 20 minutes rest
Difficoltà: facile

Ingredienti per 2 Serves

- 6 Etna prickly pears PDO
- 2 lemons (juice)
- 10 fresh prawns
- extra virgin olive oil, as necessary
- salt, to taste
- pepper, to taste
- a few fresh mint leaves, to garnish

Method

Peel the prickly pears, dice the flesh and cook them in a frying pan with the juice of 1 lemon and some extra virgin olive oil.

After ten minutes, blend the mixture or pass it through a vegetable mill and then sieve to remove all the seeds and extract only the juice.

Peel the prawns and devein.

Cut them into small pieces and place in a bowl; add the juice of the second lemon.

Leave to marinade for 20 minutes, then add a little extra virgin olive oil, a pinch of salt and pepper and mix gently.

Put the prawns inside two cake ring moulds and leave in the refrigerator for at least 20 minutes.

Remove from the refrigerator and add the prickly pear juice before removing the mould, decorate with fresh mint leaves and remove the mould before serving.

Enjoy from chef **Sarah Bua**!