



02 / **Ginger**

02 / Starters

BLOOD ORANGE
“GRANITA”
WITH FRIED
KING PRAWNS
AND GINGER

🕒 90 MIN / 🍷 EASY

Ingredients for 4 people:

For the granita:

1 kg blood oranges
100 g lemons
20 g Grand Marnier
150 g icing sugar

For the king prawns:

1 kg whole Argentinian
king prawns

50 g lemons
20 g fresh ginger
10 g parsley
salt and pepper to taste
50 g extra virgin olive oil
from Lake Garda

To garnish:

150 g pink grapefruit
150 g yellow grapefruit
100 g blood oranges
10 g fresh mint leaves

To make the granita, squeeze the oranges and lemons, add the Grand Marnier and icing sugar to the juice, mix carefully and freeze, breaking up the mixture from time to time to make a granita.

Peel the king prawns and, using a small pointed knife, remove the black intestinal tract. Heat the extra virgin olive oil in a pan with the lemon, ginger and parsley.

As soon as the flavours have infused into the oil add the prawns and cook them for about 3-4 minutes on each side.

Peel the oranges and grapefruits removing any white pith and the seeds and cut them into segments.

Serve the granita in glasses with slices of the citrus fruits and a prawn skewer resting on the rim of the glass.