



King Prawn Mint Spicy Salsa Emmental Cheese



Ingredients

King prawn	400 gr
Onion	1/2
Carrot	1
Celery sticks	1 pc
Lemon	1/2
Water	1 ltr

Emmental Cheese Slices
Micro edible garnish

Mint Spicy Salsa

Knorr Tomato Pronto Sauce	200 gr
Onion, peeled minced	80 gr
Mint Leaf, sliced	15 gr
Red cayenne, sliced	2 pcs
Cumin powder	1/4 tsp
Knorr Chicken Powder	1 tsp
Green pepper, diced small	80 gr
White sugar	1 tbsp
Salt	1/2 tsp

Cooking Methods

Cooking the Prawn

1. Heat water together with onions, carrots, celery sticks and lemons. After boiling, reduce the heat. Boil shrimp approximately 3 minutes. Remove and soak in ice water, drain.

Preparing Mint Spicy Salsa

1. Mix all ingredients Mint Spicy Salsa in a container, stirring until evenly distributed. Set aside, save in chiller.

Servings

1. Arrange in abite size plate: mint salsa, shrimp, slices of emmental cheese, and micro edible garnish.