



## WINE PAIRING

Berroia Txakoli de Bizkaia,  
Naveran Brut Vintage &  
Portal Blanco

## INGREDIENTS

- 10 fresh red *gambas* or 10 pieces of frozen shrimp 13/15(size)
- 8 big garlic cloves
- Sea salt
- Extra virgin olive oil
- 1 or 2 pieces of dried cayenne pepper
- A bunch of parsley
- 2 Tbs of sherry wine

## PREPARATION

With a paring knife or a mandolin, slice half of the garlic cloves. Smash the rest of the garlic cloves, you can use a pan or small pot and press the cloves over a cutting board.

Then using a small pot, cook the sliced garlic in olive oil, low temperature for 2 or 3 minutes. Dry the garlic slices using paper towels and set them aside. Add the olive oil in a clay casserole or small cast iron pan.

Add the smashed garlic, the cayenne pepper and the *gambas* (shrimp) already seasoned with salt and cook them on medium heat for 3 min. Then turn off the flame and add the chopped parsley and sherry. Let it rest for 5 minutes and then add the garlic chips on top. Enjoy!

