



Elvea, festa all'italiana

Grilled gamberoni with ginger



Ingredients for 4 Persons

1 sprig	rosemary
4 cm	fresh ginger
4 tablespoons	olive oil
12	gamberoni
400 g	ELVEA Cubetti - Garlic
	salt
	pepper
	lemon juice

Preparation

- Chop the rosemary very finely.
- Peel and grate the ginger and mix both with the oil.
- Season with pepper and marinate the gamberoni for 2 hours.
- Grill the gamberoni until they colour beautifully and keep them warm.
- Pour the rest of the marinade in a pan and warm up.
- Then add the ELVEA garlic Cubetti and season with lemon juice.
- Arrange the plates and pour the Elvea Cubetti on top.

Tip: A pinch of brown sugar in the sauce is also a nice flavour addition for this dish.

