



## Ingredients

- 2g rock salt
- 20 ml extra virgin olive oil
- 1g white pepper powder
- 10 prawns, frozen
- 60g artichoke
- 60g button mushrooms
- 30g tomato sauce
- 8g garlic
- 2 packets of parsley
- 10g shallot

- 30g lemon
- 1g basil

### Method

- Heat oil in a sauté pan or skillet. Add basil to warm in the oil, then add shallot and cook over a low heat until the shallot is soft and not brown
- Stir the prawns, mushrooms and artichoke with the tomato sauce into a pan and cook with shallot and basil for five minutes over a low heat
- Squeeze lemon juice into the pan over the prawns. Season to taste and sprinkle parsley over prawns before arranging all on a plate and serving.

This recipe serves one and comes from executive chef Piu Luigi Antonio at Mondo Pizzeria, Abu Dhabi Country Club.