

# PRAWN AND STRAWBERRY BROTH



Serves 4

Please note: A double-globe glass coffee maker is required

## Ingredients

250 g/8.8 oz fresh prawns

30 g/1 oz of dried Fuggi seaweed soaked and cooked.

4 large strawberries, quartered

1 sprig of parsley

1 sprig of coriander

3 pepper strips

## For the broth

1 leek

1 onion

2 tomatoes

5 pepper strips

3 garlic cloves

2 sprigs of parsley

2 sprigs of coriander

1/2 small carrot

1 kg of fish bones and trimmings (sea bass, turbot, hake, etc.) prawn shells

1 l water

1 teaspoon of [white PORTADA Medium Sweet](#)

1 dl olive oil

Salt and pepper

## Method

Place all the broth ingredients into a pan in layers, add the olive, the wine and the water, season and bring to a boil before simmering over a low heat for 30 minutes. Then, strain with a Chinese colander to remove any impurities and leave to stand. Pour the broth into the bottom globe of the coffee maker and heat. Put all other ingredients into the top globe and let the broth totally ascend (it will boil for a few seconds). Stir and remove from heat.

## To serve

Serve as soon as the broth descends, dishing out the ingredients from the top globe into four glass cups. Pour the broth over and serve immediately.

## Complement

Perfect with [CASA DO LAGO white wine](#) at the temperature of 8° to 10°C.

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