

RECOMMENDED BY US

CHARDS WITH SHRIMP AND MINT

INGREDIENTS

Portions for four people:

500 g chards
1 glass Marsala
1 onion
200 g cleaned shrimp
1 branch mint
Fish stock (made of shrimp heads, carrots, celery and onion)
50 g Germani *Primo Sale*
5 tbsp extra-virgin olive oil
Salt and pepper

PREPARATION

Coat chards in flour and lemon (previously coated in flour, lemon, and boiled)

Finely cut onion and fry it until it becomes translucent.

Add previously cooked chards. Add a glass of marsala and let chards simmer until the liquor is reduced. At last, add mint leaves and fish stock.

Bring to a boil, then add shrimp, salt and pepper to taste, and cubed Germani *Primo Sale*.

Let it simmer for 3-4 minutes. Bake chards and shrimp for a few minutes.

SERVE (HOT) AND ENJOY!

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