

Rosario's Recipes Number 2

Warm prawns with crudités of courgettes and radishes



Tiepido di gamberi con crudité di zucchine e ravanelli or Warm prawns with crudités of courgettes and radishes

(Serves 4)

Ingredients

16 fresh crevette prawns

3 courgettes

100grams radishes

2 fresh cherry tomatoes

Crème of balsamic

White wine vinegar

Fresh mint

Extra virgin olive oil

Salt and pepper to season

Method

- *Top and tail courgettes with a potato peeler and slice*

the courgettes length ways.

- *Place into a ceramic dish.*
- *Add the olive oil, season with salt and pepper and pour a dash of white wine vinegar.*
- *Add a few leaves of fresh mint, set aside to marinate for at least 20minutes.*
- *Slice the radishes thinly, set aside.*
- *Peel and de-vein the crevettes leaving the tails on.*
- *Put the prawns onto a baking tray.*
- *Season with salt and pepper and drizzle with olive oil, put into the oven for 8-10 minutes at Gas mark 3 or 170 degrees.*
- *In the meantime serve the marinated courgettes and radishes on each plate.*
- *Place 4 cooked crevettes on each plate and add a cherry*

tomato as garnish.

- *Finish off with a drizzle of olive oil and a dash of crème of balsamic vinegar.*

Locanda De Gusti is a traditional Italian Restaurant situated on East London Street at the foot of Broughton Street in Edinburgh.

Locanda De Gusti came from the Latin word de gustibus which means 'a matter of taste'. Literally Locanda is a place where you can come and taste good food and wine.

Head Chef Rosario has gone back to what he does best, bringing wonderful ideas from the kitchen to the table. Locanda is about getting back to basics, concentrating on delighting his guests with his culinary skills.

They aim to influence their guests by introducing the true taste of southern Italian Cuisine through their multi award winning Chef Rosario Sartore.

Rosario has been awarded the coveted two AA Rosette's for his Culinary Excellence at Locanda De Gusti.

Bella Mbriana was Head Chef Rosario's brainchild after huge success with his first venture La Partenope, earning rave reviews and a plethora of awards.

Their menu changes weekly offering a tasty insight into Neapolitan inspired food with fresh local Scottish produce as well as hand-picked dried foods and wine from Rosario himself in his home town in Italy.

Serendipity is their cellar bar which offers a small nibbles menu to accompany a large selection of craft beers imported

directly from Italy.

www.locandadegusti.com