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Sauces

Like the icing on a cake, a great sauce adds the finishing touch to a dish.

Garlic Prawn With Cream Sauce

Serves 4

20g Cooking oil, for sautéing
20g chopped garlic
1 onion, peeled and diced
20 tiger prawns, peeled and de-veined
100ml white wine
Mint leaves, for garnishing
Fresh breads and salad greens, for serving

Cream Sauce

20g **Haco Cream Sauce**
200ml lukewarm water
50ml fresh cream
50g spring onions, chopped
20g chopped parsley
20g chopped basil
Salt and freshly ground black pepper, to taste

- For the cream sauce: Mix the **Haco Cream Sauce** and 200ml lukewarm water in a saucepan and bring liquid to a boil, stirring constantly until smooth. Reduce heat and simmer for about 2 minutes. Add in the fresh cream and bring mixture to a boil again. Add in the chopped spring onions, parsley and basil and then season to taste with salt and freshly ground black pepper.
- Heat a sauté pan with cooking oil and sauté the chopped garlic and diced onion until fragrant. Add in the tiger prawns and sauté until they turn pinkish. Deglaze with white wine and simmer until alcohol has evaporated. Season to taste with salt and freshly ground black pepper.
- To serve: Place 5 sautéed garlic prawns onto each serving plate and spoon the cream sauce over. Garnish with mint leaves and serve with fresh breads and salad greens.