



## WINE PAIRING

Berroia Txakoli de Bizkaia,  
Naveran Brut Vintage &  
Portal Blanco

## INGREDIENTS

- 10 fresh red "gambas" or 10 pieces of frozen shrimp 13/15(size)
- 8 big garlic cloves
- Sea salt
- Extra virgin olive oil
- 1 or 2 pieces of dried cayenne pepper
- A bunch of parsley
- 2 Tbs of sherry wine

## PREPARATION

- With a paring knife or a mandolin slice half of the garlic cloves
- Smash the rest of the garlic cloves, you can use a pan or small pot and press the cloves over a cutting board
- Using a small pot cook the sliced garlic in olive oil, low temperature for 2 or 3 minutes
- Then dry the garlic slices using paper towels and set them aside
- Add the olive oil in a clay casserole or small cast iron pan
- Add the smashed garlic, the cayenne pepper and the gambas already seasoned with salt and cook them medium fire for 3 min , shut down the fire and add chopped parsley and sherry , let it rest for 5 minutes and enjoy them with garlic chips on top.