

## **SHRIMPS WRAPPED IN BACON WITH LEEK SAUCE AND REDUCE CREAM**



### **Ingredients (serve 4 people):**

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20 clean shrimps  
10 halved slices of bacon  
½ Sicilian lemon juice  
Salt to taste  
Black pepper to taste  
1 strand of olive oil

### **Sauce**

400 ml shrimp or seafood vegetable stock  
2 tbsp heavy cream  
1/2 stalk of sliced leek  
Salt to taste

Black pepper to taste

1 tbsp butter

1 tbsp wheat flour

**Preparation:**

1. Remove the intestines of the shrimp from the back.
2. Season the shrimps with salt and pepper.
3. Roll each shrimp with 1/2 slice of bacon
5. In a heated fry pan place with a drizzle of olive oil and grill the shrimp until golden brown.
6. For the sauce fry the leek in the butter, add the stock, the heavy cream and thicken with wheat flour.
7. Expect to reduce the cream.
8. Season with salt and black pepper.
9. Serve immediately with the shrimp.