

Salty sea and crayfish with garlic

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Crayfish with garlic-walnut sauceIngredients (serves 4-6)20 crayfish, 8 garlic cloves finely chopped, coarse bread crumbs, 1/2 k olive oil, 1/2 k finely-chopped walnuts, thyme, bay leaf, salt, pepperMethod: Boil the crayfish with some thyme and a few bay leaves. Drain and reserve the stock. Shell the crayfish and crush the shells into a pulp. Add a tbsp of the stock to the pulp, mix, and then strain well into the stock. Add the 1/2 k of walnuts, the garlic, the bread crumbs, and oil to the stock and simmer for an hour. Dredge crayfish in flour and fry in oil.

Overview

Country:

