

# *POTATO PIE WITH SHRIMPS, BURRATA AND SAFFRON SAUCE*

## Ingredients for 3 people

<b>PIE:</b> <ul style="list-style-type: none"><li>• 350gr shrimps;</li><li>• 300gr potatoes;</li><li>• 1 egg;</li><li>• Salt and pepper;</li><li>• Rosemary;</li><li>• Extra virgin olive oil;</li><li>• 5gr parsley</li></ul>	<b>SAFFRON SAUCE:</b> <ul style="list-style-type: none"><li>• 200g fresh cream;</li><li>• 50g Parmesan cheese;</li><li>• 50g broth;</li><li>• 1 sachet of saffron;</li><li>• salt and pepper;</li><li>•</li></ul>
	<b>TOPPING:</b> <ul style="list-style-type: none"><li>• 80g burrata (filled spun-curd cheese);</li><li>• 5g basil;</li><li>• dried edible rose petals;</li><li>• dried parsley powder</li></ul>

## Procedure:

### Pie

1. Dry the parsley in the oven at 50°C for 90 minutes and pulverize it;
2. Peel, cube and steam the potatoes (or boil them whole) and mash them;
3. Clean the shrimps, cut them into cubes and add them to the mashed potatoes;
4. Spice the mixture with flavored oil (little garlic and rosemary: fliter it), egg, salt and parsley;
5. Put the mixture in alluminium or silicone molds buttered and sprinkled with breadcrumbs;
6. Put in the oven at 180°C/356°F for around 20 minutes;
7. Peel 3 shrimps, keeping their head and tail, and put them into the oven with oil, salt and pepper for almost 10 minutes;
8. Cut the burrata into pieces;

### Sauce

9. Mix the fresh cream with some broth and Parmesan cheese, salt and saffron (diluted in little water before);
10. Simmer the mixture in a saucepan on low flame;

### Topping

11. Serve the potato pie with the sauce.
12. Decorate the plate with roasted shrimps, burrata, fried basil leaves, parsley powder and dried rose petals.

