



## SHRIMPS CARPACCIO ON A BED OF LETTUCE WITH TOMATO-OLIVE-CAPER DRESSING



**Preparation** easy  
**Preparation time** 10 minutes

### SERVES 4 PERSONS

24	slices	Shrimps Carpaccio
400	g	lamb's lettuce
400	g	oak leaf lettuce "Red Salad Bowl"
2	pieces	tomatoes
10	pieces	olives taggiasche
1	tbsp	capers
3	stalk	basil
5	stalk	parsley
1	tbsp	balsamic vinegar
80	ml	olive oil
1	pinch	salt, pepper, sugar

### AND THAT'S HOW IT'S DONE

Place Shrimp Carpaccio on plate.

Wash the lettuce, remove the roots and spread on the Shrimps Carpaccio.

Drain tomatoes and cut into coarse pieces with the olives. Finely chop the capers. Rinse the herbs and shake them dry, pluck off the leaves and cut into fine strips. Mix vinegar and 3 tablespoons of water with salt, pepper and 1 pinch of sugar, then slowly add the oil and whisk vigorously. Stir in tomatoes, olives, capers and herbs. Drizzle the dressing over the plate.