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RECIPES

A seasonal recipe – great starter

1 large or 2 small bunches Asparagus
2 small pots **Stoberry Potted Shrimps**

Cook Asparagus in boiling water for 5 – 10 mins according to taste.
Drain and arrange nicely on warm plates. Slightly melt the potted shrimps over low heat until just melted and pour the shrimps and butter over the asparagus. Freshly ground brown pepper and some grated parmesan can be added for additional flavour

Baked Potatoes with melted **potted shrimps** as a filling.

Crumpets with **potted shrimps** on top - delicious as all the melted seasoned butter runs into the crumpet.

A delicious quick but more substantial supper dish – takes all of 10 minutes.

STOBERRY SHRIMP PASTA

150-200g. Farfalle Pasta
2 x 57g pots **Stoberry Potted Shrimps**
1 small tin Italian chopped tomatoes
1 small-medium chilli (depending on taste) finely chopped
1 tbsp. yogurt or crème fraiche

Cook the pasta in salted water, stirring occasionally, for 8 – 10 mins until tender. In a separate non-stick pan heat the potted shrimps over a low heat until melted and heated through, then add the tomatoes and chilli and cook for 5 mins.

When the pasta is cooked, drain well and add to the shrimp and tomato sauce stir continuously over a low heat for a few minutes until all thoroughly blended.

At the last moment stir in a tablespoon of the crème fraiche or yogurt
Serve immediately with a tomato or green salad and warm crusty bread.

DELICIOUS!

ENJOY