

Tartare with avocado and mango



List of ingredients

Name of Ingredients	Amount
Crosnes	500 g
Avocado, fees	600 g (3 piece (s))
Mango	600 g (2 piece (s))
Red onion	100 g (1 piece (s))
Sherry Vinegar	25 g
Olive oil	75 g
Shriveled tail	180 g
Chervil, fresh	10 g
Fine salt	4 g
Black pepper, ground	1 g

Instructions

1. Reserve the crostini in the cool.
2. Cut the avocados, mango and crostini.
3. Mix the avocado and the mango, except seasoning the tartare with dice crostini of red onions, xanthan vinegar and olive oil, Book.
4. In a cocktail glass, set the tartar of avocado and mango and over the tartar of crostini. Meanwhile fry the prawns with olive oil.
5. Dress in the glasses, decorate with chervil.