

Açorda de Camarão

You can use fresh prawns or shrimp or use also cooked one pre-bought at a supermarket, but it has to have the shell on it.

- 1 – Take the shell out of the shrimp.
- 2 – Reserve the shells and simmer them in water for at least one hour
- 3 – Cut old stale bread into small pieces or cubes or you can just use your hands to cut it into small pieces
- 4 – Soak the bread in water for at least 5 minutes
- 5 – In a skillet place enough olive oil to cover the bottom
- 6 - Add finely chopped onions and garlic and let it fry lightly
- 7 – Add some of the shrimp water and let it simmer until it gets reduced by half
- 8 – Drain the bread from the water (bread should still be in chunks and not mashed as a puré)
- 9 – Add the bread to the skillet and let it cook until the water disappears or is absorbed by the bread
- 10 – When the bread is thoroughly hot and the water has been absorbed, switch off the stove and add to the hot mixture the shrimp and two beaten egg yolks
- 11 – Season with pepper, salt or chilly to taste and mix well (eggs should be just very lightly cooked)
- 12 – Place it on a serving dish or pot and sprinkle generously with fresh parsley or coriander
- 13 – Serve while hot