

# Friseline with jumbo shrimp, basil and candied tomatoes

## Candied tomatoes

- 1- Preheat the oven at 100°C/212°F
- 2- Blanch the tomatoes, cut it into four pieces, and take off the inside.
- 3- Put some olive oil in a plate, season it and put the tomatoes in it.
- 4- Pour more olive oil. Season with salt, pepper and sugar.
- 5- Add a small piece of garlic and thyme on each tomato piece.
- 6- Bake in a 100 °C/212 °F oven for 1h30.
- 7- Cut Friseline and season it with the vinaigrette.
- 8- Shell the jumbo shrimps. Keep the two last rings. Roast the jumbo shrimp's tail with olive oil.

*For 4 persons*

- 3 Friseline
- 20 jumbo shrimps

Candied tomatoes

- 3 tomatoes
- 1 garlic clove
- Olive oil
- Thyme
- Sugar
- Salt, pepper

Balsamic sauce

- 5 tablespoons of Basilica oil
- 1 tablespoon of Balsamic vinegar
- 4 Basil leaves