Shortcrust shrimps with cheese DŽIUGAS®



Ingredients

500 g	of peeled shrimp
6	shortbread cookies or crackers
3 tablespoons	of olive oil
2 tablespoons	of grated cheese DŽIUGAS
2	garlic cloves, cut in strands
some	parsley

Preparation

Grind the cookies and mix with chopped garlic and grated cheese DŽIUGAS and leave.

Fry the shrimps in olive oil for about 5 minutes. You can add one chili pepper if you wish. Remove the excess oil, pour in a part of the mixture and fry slightly.

Serve in skillets, sprinkled with the remaining mixture, taste immediately.

Bon appetite!