

# Casquinha de Siri



Three ingredients recipe, bread, milk, and cooking cream. We change the main ingredient, then you can have a versatile gift in your hands. I've used salt to season the three recipes, so you can feel the taste of the main ingredients melting in your mouth, but some pepper is not bad either... Have fun ! Let's be together!

## Ingredients for the Casquinha de Siri

( King Crab Starter )

200g Crab meat

50 ml milk

1 sliced bread

2 pinches of salt

1 tomato in cubes

2 tablespoons of white wine

5 tablespoons of cooking cream

5 tablespoons of parmesan

Tip : Putting 10 drops of green Lemmon in the crab meat makes it better and sweeter. bake for 15 min at 180°C (recipe for 5 units )

## Ingredients for the Casquinha de Camarão

( Shrimp Starter )

200g of medium black tiger shrimp

1/2 chopped onion

2 pinches of salt

1 sliced bread

50 ml milk

1/4 of a Lemmon skin in zests

Prepare the flavor enhancer with the shrimp shells by boiling and processing

1 tablespoon olive oil,

1 chopped garlic

10 coriander leaves

1 small chopped onion

Just fry it together, add all the shrimp shells and

50 ml water (don't add the cooking cream, making the recipe lighter.)

Bake 15 min at 180°C Tip. : Put the onions in your pan and make it brown to make contrast with the shrimp sweetness, then put the shrimp

## Vegan Version? Gluten-Free? No problem!

Ingredients for the Casquinha Vegan ( Vegan Starter )

150 g cauliflower

1 and 1/2 corncobs or 150g can corn

1/2 chopped onion

1 1/2 chopped tomatoes

1 pinch of salt

3 tablespoons sesame oil

10 square cm fine chopped Nori

100g gluten-free bread

50 ml coconut milk

5 tablespoons of coconut cream

bake 15 min at 180°C Tip: I've added 30ml of hot water to make the cauliflower softer after the butter You can serve it with Lemmon and pepper sauce the pepper sauce recipe you will find in our Instagram page.

See how to mix it on the “Casquinha de Siri” Video, they are almost all made in the same way...