

Ingredients:

- * 500 g Shrimp, peeled and deveined
- * 1 Garlic clove, minced
- * 1 g White pepper
- * 1 g Lime peel
- * 1 g Orange peel
- * 1 g Lemon peel
- * 50 ml Extra-virgin olive oil
- * Salt, to taste

Instructions:

1. Rinse the shrimp and season with olive oil and salt.
2. Place the shrimp in vacuum bags with all the citrus peels, pepper, bay leaves, and minced garlic.
3. Seal the bags, removing any air, and cook using the specified program.
4. Sous vide the shrimp for 420 minutes at 75°C.
5. Serve the shrimp with any remaining citrus peels and bay leaves.