



### **GRILLED PRAWNS WITH CREAMY LEMON BUTTER SAUCE**

**1 kg King or queen prawns**  
**coarse salt and black pepper**  
**paprika**  
**olive oil**  
**30-45g butter**  
**2.5ml minced garlic**

Remove the vein on each prawn and butterfly so they lie flat. Season the flesh and shell side of the prawns with salt, pepper and paprika. Drizzle with a little olive oil.

Melt butter and garlic and allow it to just turn a golden brown.

Place the prawns flat on the grilling pan on the flesh side. Hold flat with a flat lifter and leave them for 2 minutes. Then turn and cook on the shell side.

When the shell turns pink and they pull away from the shell, they should be cooked through. Serve immediately with a good squeeze of lemon juice.

Serves 4

### **CREAMY LEMON BUTTER SAUCE**

**125g salted butter**  
**Juice of 1 + ½ lemons**  
**60ml cream**  
**Coarse salt and black pepper**  
**15ml chopped Italian parsley**

Melt the butter, add the lemon juice off the stove. Season with salt and pepper. Blend the mixture and then add cream and blend again. Adjust seasoning. Add parsley for colour. Must be served immediately or re-blended if made ahead of time. Sauce will separate when reheated.