



BUSI·JACOBSON

WINE ESTATE

**GARLIC BUTTER
PRAWNS**

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INGREDIENTS:

- 12-15 Prawns (serves 2-3)
- 3 Garlic cloves
- 1 Lemon, slices/wedges
- 1 tbsp Parsley
- 1 tbsp Lemon juice
- 1/2 tsp Black pepper
- 1/2 tsp salt
- 3 tbsp Olive oil, extra virgin
- 40 g Butter, unsalted
- 1/4 cup Chardonnay or Busi Jacobsohn Cuvée Brut, if you can spare any.

Bread & Baked Goods

- Sourdough Bread

Herb butter

Fresh Parsley, chopped

Salted Butter

1 tbsp garlic chopped

Fry in a pan for a minutes until the garlic starts to brown.

Mix garlic and parsley in with softened butter and roll in baking paper to create a cylinder.

Refrigerate before slicing and serve.

INSTRUCTIONS:

1. Marinate the prawns with olive oil, salt and pepper for 20 minutes.
You can make this shell on or pre-shelled.
2. Sear the prawns in a pan with added olive oil.
Dont crowd the pan. Cook on each side for a minute, less if you removed the shells.
3. Add the garlic, let cook for about 30 seconds.
4. Add the wine, and let it reduce for another 30 seconds.
5. Once the wine is almost evaporated, add the butter and lemon.
6. Toss with some parsley and serve.
7. Use a roasted garlic bulb to rub the toasted crostini for added garlic flavour.
Or serve fresh sourdough to mop up the juices.
8. Add herb butter for extra indulgence and a lemon wedge / slice.

Note:

Serve straight away, re-heating will overcook the prawns.

The best way to avoid having to devein prawns or shrimp altogether is to purchase fresh or frozen peeled and deveined prawn.