

Garlic Prawns

Simple, tasty and quick to cook.
The perfect way to start your cooking Endeavours.

YOU WILL NEED:

- 40 Endeavour prawns or about 9-11 per person.
- 4 cloves garlic, crushed
- 3 tablespoons butter
- 3 tablespoons olive oil
- 1/4 cup chopped parsley, plus extra sprigs for garnish

INSTRUCTIONS:

Peel and devein the prawns, but leave the tail section intact.

Heat butter and oil in heavy fry pan over medium to high heat until the butter foam begins to subside.

Add garlic to pan and stir through, then add prawns.

Cook prawns until they change color and are cooked through - about 4 mins. Toss them regularly to coat them with the butter and garlic. The prawns should be nicely browned.

Sprinkle a little sea salt and freshly ground pepper over. Add parsley and mix through the prawns. Serve in individual ramekins and decorate with a parsley sprig.