



FRENCH GARLIC PRAWNS

***Entrée.** An easy and delicious entrée sure to get the taste buds going. Can be made and served in one gratin dish or, even better, in individual petite gratin dishes because nobody will want to share!*

Pair with Champagne Pierre Péters 'Cuvée de Réserve' NV.

Serves 6 as an entrée

Preheat oven to 220°C.

Ingredients

24 green prawn cutlets
200 mL olive oil
100 g butter
8 cloves of garlic, chopped
1 long red chilli, deseeded and sliced
good pinch of salt flakes
freshly ground black pepper
Handful of flat leaf parsley, roughly chopped
1 sourdough baguette, sliced

28 cm oval gratin dish
or
6 individual petite oval gratin dishes

Devein prawns if necessary, keeping tails intact.

Divide oil, butter, garlic, chilli, salt and pepper evenly between individual grain dishes. Place into hot oven and cook for approximately 8 minutes (the butter should be melted).

Carefully remove the hot dishes from the oven and add 4 prawns to each dish. Place back into oven and cook for a further 8 – 10 minutes (depending on the size of prawns), until the prawns are just cooked through.

Remove from oven, garnish with chopped parsley and serve with loads of crunchy fresh baguette slices for dipping into the delicious sauce.

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