



BBQ PRAWNS WITH HERB MARINADE

Recipe by Sydney Seafood School

SERVES 4 ENTREÉS

INGREDIENTS

- 1/2 bunch flat-leaf parsley
- 1 bunch coriander
- 3 cloves garlic, peeled
- 1 teaspoon salt flakes
- 1/2 tablespoon ground cumin
- 1/2 tablespoon sweet paprika
- Pinch cayenne pepper
- 50ml lemon juice
- 1/3 cup extra virgin olive oil
- 12 medium-sized green prawns
- 12 18cm bamboo skewers

METHOD

1. Finely chop coriander and parsley leaves together with garlic in a food processor.
2. Add salt, cumin, paprika, cayenne, lemon juice and olive oil. Mix well.
3. Peel and devein prawns, leaving tails intact.
4. Thread each prawn onto a skewer, so that the skewer runs through the full length of the prawn.
5. Add prawns to half the marinade and mix well. Cover and refrigerate for 1 hour.
6. Heat grill or BBQ to medium hot.
7. Drain most of the marinade off the prawns.
8. Cook prawns for 1 - 2 minutes each side, turning when they become opaque.
9. Serve with remaining sauce on the side.

Note: Left over sauce keeps refrigerated for a week and is delicious drizzled over seafood, vegetables or meat.

WINE MATCH: FOX CREEK VERMENTINO

A crisp blend of grapefruit, lemon curd, nectarine, pear and Bickfords lime juice cordial. This wine has a vibrant and luscious mid palate, crisp acidity and great length.



FOX CREEK
FROM THE SOILS OF MCLAREN VALE™