Prawn Special

Do not cook the prawns on top of each other



Large Pan | Contains Shellfish - Dairy

INGREDIENTS

- 12 Prince Prawns
- If Cajun- 5g Cajun spice
- 15ml Rapeseed Oil
- 200g Side
- 60ml Creamy Lemon Sauce

METHOD

1. Oil the flat top and place the prawns flesh side down on the grill for approx 1 minute. Do not press down on the prawns.
2. After 1 minute turn the prawns over and cook for approx 30 seconds.
3. Serve with a side of the guests' choice.
4. Garnish with a lemon wedge.

GARNISH

- 1 lemon wedge

EQUIPMENT

Flat top grill
Spatula

NOTES

- Do not cook the prawns on top of each other