

Recipe

TIGER PRAWNS WITH GARLIC, ROSEMARY & CHILLI OIL

Ingredients

Serves 3

1 lemon

3 sprigs of fresh rosemary

3 crushed garlic cloves

200ml Oliva Dorata Chilli, Garlic & Rosemary Infused Extra Virgin
Olive Oil

15 peeled tiger prawns

Small handful of chopped parsley

Method

PREP Heat the olive oil in a flameproof ceramic bowl with the garlic & rosemary until warm.

BLANCH Place tiger prawns in boiling water for 2 minutes.

MIX Add the oil mixture to the prawns. Add extra chilli for more fire. Season to taste. Squeeze over the juice of one lemon & garnish generously with fresh chopped parsley.

ENJOY Serve with large chunks of crusty bread.

Oliva Dorata