

Prawns in Vanilla-Garlic Butter

: 30

: 4



Sauce

500 g Prawns or Shrimps (fresh or frozen)

50 g Salted Butter

Clove Garlic

1 tsp Taylor & Colledge Vanilla Bean Extract

pinch Salt

pinch ground black pepper

5 g Parsley for decoration

1. If you use frozen shrimp for this dish, please allow them to thaw slowly in the refrigerator (ideally overnight). Alternatively, you can rinse the shrimp in a sieve under cold Water until they are thawed (about 10 minutes).
2. If working with fresh prawns, rinse them thoroughly under cold running water and gently pat dry with a paper towel. Season generously with salt and pepper, then set aside to rest while you prepare the aromatic butter sauce.
3. In a medium pan, melt the butter over low heat. Add the minced garlic and sauté for 2 minutes until fragrant but not brown.
4. Add the Taylor & Colledge Vanilla Bean Extract to the garlic butter, stirring constantly to ensure it blends well without separating. Cook for an additional 2 minutes.
5. Increase the heat to medium and add the prawns to the pan. Cook them on each side for about 3-4 minutes until they turn pink and opaque. Shrimp cook very quickly – when they are pink and slightly bent, they are ready. The vanilla-garlic butter will help them cook evenly while enhancing their flavour.
6. Once cooked, remove the prawns from the pan and let them rest for a minute before serving. Garnish with freshly chopped parsley if desired. Enjoy your dish with a side of rice or crusty bread.