TAYLOR & COLLEDGE

Prawns in Vanil-la-Garlic Butter



Preparation: 30 mins
Portions: 4 Portions

Ingredients

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

Preparation

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. 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.