

## Garlic Prawns

### NEED:

Handful Italian parsley

6-8 cloves garlic

2 tbsp EVOO (Extra Virgin Olive Oil)

700g green prawns, shelled

3 tbsp brandy

Sea salt and pepper to taste

3 tbsp cream

Lemon juice and finely grated zest to taste

### DO:

Place parsley into HMP and chop **6 sec/speed 7**. Remove from bowl and set aside.

Place garlic and EVOO into HMP and chop **4 sec/speed 7**. Scrape down sides of bowl and sauté **5 min/120°C/speed 1**.

Add prawns and cook **5 min/120°C/speed 1F/pulse**.

Add brandy, seasoning and cream and cook **2 min/120°C/speed 1F/pulse**.

Add parsley through hole in lid in the last 20 sec of cooking time, just to incorporate or stir through after.

Serve over Light Lemon Risotto with lashings of fresh lemon juice, and finely grated zest over; or on simply their own with fresh crusty bread if desired.