

garlic & pepper prawns

4 cloves garlic
1/2 teaspoon salt
2 teaspoons black peppercorns, crushed coarsely
2 teaspoons lemon Juice
1 tablespoon brandy
500 g green prawns, shelled, cleaned and split lengthwise
olive oil
chopped parsley
120ml cream

Crush garlic with salt, add crushed peppercorns, lemon juice and brandy. Mix well. Place prawns in saucepan. Add garlic mixture and enough olive oil to just cover. Cook quickly until prawns just change colour. Stir in cream. Serve hot and sizzling in small bowls garnished with chopped parsley. Serves 4 as an entree, 2 as a main course.

PAIR WITH *Chrismont LA ZONA Rosato Mezzanotte 2005*

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