

Prawns in Vanil-la-Garlic Butter

Total Time: 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. 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.