Herb prawns

Recipe by V-ZUG Ltd.



King prawns with Café de Paris

Preparation
Cooking time
Portions 4

Café de Paris

1 shallot, chopped

1 clove of garlic, crushed

Olive oil for sweating

75 g soft butter

30 g mixed herbs (e.g. basil, dill, chervil, marjoram, parsley, sage), chopped

2 tbsp mustard

1 tbsp Worcestershire sauce

1 tsp salt

Some pepper

1 knife tip of cayenne pepper

1 unwaxed lemon, some grated zest

Prawns

12 raw king prawn tails (about 500 g), deveined

10 cherry tomatoes, quartered

Serving

1 bunch of chives, finely chopped

Additional information

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