



Herb prawns

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

King prawns with Café de Paris

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

Created on

08.08.2025

