# Herb prawns

Recipe by V-ZUG Ltd.

King prawns with Café de Paris

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| Preparation | 20 Mins |
| Cooking time | 12 Mins |
| Portions | 4 |
| Appliance | CombairSteamer V2000 from 2021 |

## 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

## Café de Paris

Sweat the shallot and garlic in a little olive oil in a small pan over a medium heat until golden brown. Allow to cool.

In a small bowl, whisk the butter until light and creamy. Add all the ingredients and mix together well.

## Prawns

Preheat the cooking space to 230 °C using the hot air with steaming mode.

Place the prawns and cherry tomatoes in a porcelain dish. Spread the Café de Paris over the top.

Cook on a wire shelf in the middle shelf position for 12 minutes.

## Serving

Garnish the herb prawns with chives.

## Cooking steps

**(Pre-)heat cooking space to 230 °C with Hot air + steaming**

**Preheating finished. Put the food in.**

**Hot air + steaming 230 °C for 12 Mins**

## Accessories

1-litre porcelain dish

Wire shelf

## Additional information

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