



Herb prawns

Recipe by V-ZUG Ltd.



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

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





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

