

Emma Warren,  
AUSTRALIA

# PRAWN COCKTAIL SKEWERS

This superb barbecue recipe comes from the lovely Emma Warren, author of *The Catalan Kitchen*, a book that celebrates the food of Spain where Emma has spent many years. You'll need 8 long metal or pre-soaked bamboo skewers for this dish.

Serves: 4



Time: 15 minutes



## INGREDIENTS

1 garlic clove  
zest and juice of ½ lemon  
2 sprigs parsley, leaves only  
2½ tbsp (50 grams) extra virgin olive oil  
salt flakes  
black pepper  
8 raw king prawns (jumbo shrimp), deveined, heads and tails left intact  
8 thin slices jamón  
oil spray



## METHOD

### Thermomix Method

1. Place garlic, lemon zest (peeled in strips) and parsley in mixing bowl. Chop **4 sec/speed 8**. Scrape down sides of mixing bowl.
2. Add olive oil, lemon juice and salt and pepper, to taste. Stir **6 sec/speed 4**.
3. Rinse the prawns and pat dry with paper towel, then coat them in the marinade. Wrap the jamón around the middle of each prawn and slide them onto the skewers, through the tail and out the head.
4. Heat a barbecue or large flat grill plate to high. Spray the surface with oil and cook the prawns for 3–4 minutes each side, until the jamón is starting to crisp and the prawn flesh has turned pink.

Serve hot.

### Traditional Method

1. Mince garlic and finely chop parsley. Combine with olive oil, finely grated lemon zest and lemon juice, and salt and pepper, to taste, in a bowl.
2. Rinse the prawns and pat dry with paper towel, then coat them in the marinade. Wrap the jamón around the middle of each prawn and slide them onto the skewers,

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3. Heat a barbecue or large flat grill plate to high. Spray the surface with oil and cook the prawns for 3–4 minutes each side, until the jamón is starting to crisp and the prawn flesh has turned pink.

Serve hot.

#### **Variations**

- Use prosciutto in place of jamón.

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Serves: 4



## SHOPPING LIST:

- Garlic clove (1)
- Zest and juice of ½ lemon
- Sprigs parsley (2)
- Extra virgin olive oil (2½ tbsp / 50 grams)
- Salt flakes
- Black pepper
- Raw king prawns (8)
- Thin slices jamón (8)
- Long metal or bamboo skewers (8)
- Oil spray



## NOTES & TIPS: