



# KANONKOP

WINE ESTATE

## Grilled Peri-Peri Prawns

### **Ingredients:**

1kg freshly frozen, shell on Tiger Prawns

3 tablespoons butter

Half of the Peri Peri Sauce (recipe below)

1 tablespoon chopped flat-leaf parsley

1 lemon cut into wedges

### **For the Peri-peri Sauce:**

4-6 African Birds eye chillies

2 cloves Garlic

3 tablespoons Olive oil

1 teaspoon Lemon, Zest

1 medium onion, peeled and quartered

1 medium red bell pepper cored and roughly chopped

½ tsp dried Oregano

2 tablespoon fresh Lemon juice

1 rounded teaspoon smoked Paprika

¼ cup distilled white vinegar

¼ cup flat-leaf parsley

Salt and freshly ground Black pepper

### **Method:**

Prepare the Peri Peri sauce by first washing and removing the stems from the chilli's and then coarsely chopping them, taking care to wash your hands afterwards or preferably use rubber gloves.

Deseed the red pepper and coarsely chop it along with the onion. Add all the ingredients to a (blade-type) food processor and blend to make a smooth paste, alternatively add the ingredients to a jug and process with an immersion blender.

Thaw the prawns then slit down the back and devein, leaving the heads on, rinse then pat dry with paper kitchen towels.

Place the prawns in a large glass or stainless steel bowl and pour over half of the peri-peri sauce. Mix the prawns with the sauce taking care not to break the shells or removed the heads.

Cover with cling wrap and leave for at least an hour in the fridge, preferably leave them to marinate overnight

Prepare your braai using wood, charcoal or briquettes and burn down to form a coal bed. Meanwhile heat the butter in a large frying pan or wok over medium heat and when melted add the prawns and the peri-peri sauce marinade then stir to combine with the butter, again taking care not to damage the prawn shells.

When the coals are ready oil the braai grid with some kitchen towel and vegetable oil then open / butterfly the prawns and place them cut side down on the grill. Watch them carefully as they will change from grey to pink in a matter of minutes. As soon as they are pink turn them over and cook for a further 3 to five minutes. A little charring adds flavour but do not burn or overcook the prawns.

Arrange the cooked prawns on a serving platter, sprinkle with the tablespoon of chopped parsley, place the lemon wedges around the bowl and place the other half of the peri-peri sauce in a serving bowl. Serve with potato wedges, fresh Portuguese rolls and a green salad.

*Serve with a bottle of Kanonkop Kadette Pinotage Rosé.*