

SOUMAH YARRA VALLEY

BBQ King Prawns with Gremolata Butter

Serves 4 | Paired with Soumah Single Vineyard Savarro

INGREDIENTS:

2 heads of garlic, cloves peeled

Extra virgin olive oil

salt and cracked black pepper

1 bunch parsley, finely chopped

2 lemons, zest both and juice one

125g butter, room temperature

Salt

16 king prawns, in shell

METHOD:

Confit Garlic

Place the peeled garlic in a small saucepan and cover with olive oil. Place over low heat and slowly cook for about 1 hour, until the garlic is very tender and has become a dark caramel colour. Let the garlic cool. Strain the garlic and puree until smooth.

Gremolata Butter

Mix the parsley, lemon zest, lemon juice and confit garlic, and then add to the softened butter until combined. Season with salt.

Prawns

Pre-heat barbecue.

Using a sharp knife, halve the prawns lengthways and devein. Season with salt. Pipe a very generous amount of the gremolata butter over each prawn half.

Lay the prawns shell-side down on the barbecue and cook for 3-4 minutes. You will see the butter melt and the prawns turn opaque.

Serve immediately!

LET US KNOW HOW YOU GO.

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#RoadTripYarraValley