

Chargrilled Prawns with Aioli

MAKES:4

PREPARATION TIME:10 minutes

COOK TIME:6-8 minutes

INGREDIENTS:

- 16 large king prawns
- Filippo Berio Pure Olive Oil
- Juice of 1 lemon

For the aioli :

- 1 clove garlic
- Pinch of sea salt
- 1 large egg yolk
- 1/2 tsp Dijon mustard
- 125ml Filippo Berio Olive Oil
- 125ml Filippo Berio Extra Virgin Olive Oil
- Juice of half a lemon

To serve :

- Wedges of lemon and salad leaves

METHOD:

Place the prawns oil and lemon juice in a shallow dish and toss together set aside to marinate. For the aioli crush the garlic and sprinkle over the salt rub to a smooth paste with the edge of a knife set aside. Whisk the egg yolk and mustard and whisk together in a large bowl. Slowly drop by drop whisk in the olive oil until it is all added and a smooth mayonnaise is formed. Stir in the garlic and lemon juice and plenty of ground black pepper.

Cook the prawns over hot barbecue coals or a hot griddle pan for 6-8 minutes turning once until charred on the outside and cooked through.

Serve with the aioli and wedges of lemon and a few salad leaves



Cook it with: Classico olive oil