

The Beach House Prawn Pil Pil

Serves 4 as a big sharing bowl | Allow 40 minutes | An easy authentic show stopper at home!



Ingredients

- 1 pack of cherry tomatoes cut into halves
- 100 ml of olive oil
- 3 red small guindilla chillis, stalks removed (or more depending on taste)
- 15 cloves of garlic
- 15 g of sweet paprika powder
- 15 g of chopped fresh parsley
- 5 g of fresh tarragon (or dried if it's all you have)
- 5 g of sea salt
- 3 g of ground black pepper
- 1 tablespoon of tomato puree
- 20 king prawns, peeled, deveined, tails removed

Method

1. Roast the cherry tomatoes in a preheated oven at 190°C with a drizzle of olive oil until they go soft
2. Add 8 of the cloves of garlic and 50 ml (half) of the olive oil to a deep pan on a high heat, bring to the boil then turn off and leave to cool
3. To a blender jug add; the rest of the olive oil, the remaining garlic, the salt, pepper, tarragon, chili, sweet paprika, parsley and tomato puree
4. Blend to smooth pil pil paste
5. Strain the garlic confit you prepared earlier and add the infused oil to your smooth paste and blend again
6. Put a pan (preferably quite deep and non-stick) on a medium heat on the stove and bring up to temperature
7. Add your pil pil paste, if it looks a little thick you can thin it out at this point with more olive oil
8. Once the mixture starts to bubble carefully add your prawns a couple at a time to prevent the oil spitting
9. Make sure the prawns get well coated turning them occasionally to ensure even cooking.
10. Once you are happy that your prawns are cooked through, stir in your confit tomatoes and garlic from earlier.
11. The dish can be enjoyed directly from the pan or transferred to a serving dish. Either way you need to be very careful as the oil will be extremely hot
12. Serve with freshly baked bread remembering to save a piece until the end for mopping up!