

Jumbo Prawns With Tarragon Butter



Ingredients

- 16 jumbo whole prawns
- 1 tbsp olive oil
- 150g butter, softened
- 2 garlic cloves, crushed
- 1 tbsp dried tarragon
- 1/3 bunch fresh parsley, chopped, reserving a few sprigs for garnish
- Sea salt and freshly ground black pepper

Directions

Step 1 – To split the prawns, remove the head and lay the prawn on a chopping board. Place your hand flat on top of the prawn to hold it in place. Using a sharp, serrated knife, horizontally cut along the back of the prawn shell. Cut through the flesh from top to tail, splitting the prawn in half. Use the tip of a knife to remove the vein. Repeat for each prawn.

Step 2 – Combine the rest of the ingredients to make a smooth butter.

Step 3 – Prepare the barbecue for direct cooking over high heat (230° to 260°C), ensuring the grills are clean. Spread the length of each prawn with a little of the butter, then place the remaining butter into a saucepan to melt and keep warm. Place the prawns onto the grill, flesh side up and cook each prawn for 3 – 4 minutes or until cooked through.

Step 4 – Remove the prawns from the BBQ, drizzle with the remaining melted butter, garnish with the parsley sprigs and serve.

