Big Green Egg Compound Butter Prawns, Wagyu Rump Cap & Grilled Cos



** Recipe courtesy of Big Green Egg*

Ingredients

For the Mexican Compound Butter

400g unsalted butter, softened to room temp
1 dried ancho chili
1 dried pasilla chili
1 dried guajillo chili
1 dried morita chili
1 dried de arbol chili
1 tbsp achiote paste
2 tbsp garlic chives, finely chopped
3 cloves garlic, finely minced
1 chipotle chili in adobo sauce (from can)
1 lime — zest and juice
1 tsp ground cumin
1 tbsp salt

For the Prawns

U6 prawns, butterflied and cleaned
Cinco chilli rub
Neutral oil
Smoked pineapple habanero hot sauce
Fresh coriander, finely chopped & lime wedges

For the Wagyu Rump Cap

1 whole Wagyu rump cap (picanha)
Flaked salt

For the Grilled Cos Lettuce

Cos lettuce heads
2 tbsp garlic-infused olive oil

Directions

Step 1 – Make the Compound Butter (day before). De-stem and de-seed all dried chilies — ancho, pasilla, guajillo, morita and de arbol — then cut into chunks using scissors.
Step 2 – Toast the chili pieces in a dry, hot frying pan for 30–45 seconds, moving them constantly. You want fragrant and toasted, not burnt — burnt chilli turns bitter.
Step 3 – Remove from heat and allow to cool completely. Once cool, grind in a spice grinder until broken down but still slightly chunky.
Step 4 – In the same hot pan, toast the achiote paste briefly to fry it out and deepen its flavour. Add to the spice grinder with the chili and pulse to combine.

Step 5 – Transfer the chili-achiote blend to a mixing bowl with the softened butter. Add the minced garlic and chopped garlic chives and mix well.
Step 6 – Add the chipotle chili in adobo, lime zest, lime juice, ground cumin and salt. Mix thoroughly until evenly incorporated.
Step 7 – Lay a square of baking paper flat. Spoon half the butter in a log across the centre, roll into a tight cylinder, wrap in cling film and twist the ends to seal. Repeat with remaining butter.
Step 8 – Freeze until firm. When ready to cook, remove one stick and slice into 5mm discs.
Step 9 – Prepare the Wagyu Rump Cap (night before). Cut the whole rump cap into 40mm steaks. Season generously with flaked salt on all sides, then place uncovered on a rack in the fridge overnight.
Step 10 – Set up for direct grilling — no convEGGtor. Bring the Egg up to high heat: 230–260°C / 450–500°F. Allow the grill grate to heat fully before any food goes on.
Step 11 – Remove steaks from the fridge 30 minutes before cooking. Season all sides with a little more flaked salt just before they go on.
Step 12 – Place steaks fat-cap side down on the hot grill. Render as much fat as possible — allow 3–5 minutes depending on thickness.
Step 13 – Once the fat cap is well rendered and golden, flip the steaks. Rotate every 30–45 seconds until the internal temperature reads 45–46°C (113–115°F) — rare to medium-rare, ideal for wagyu.
Step 14 – Remove from the Egg and rest uncovered for a minimum of 10 minutes before slicing.
Step 15 – Open the butterflied prawns and press firmly against a chopping board to flatten them.
Step 16 – Flip shell-side up. Drizzle with neutral oil and season with Cinco Chilli Rub.
Step 17 – Slice compound butter into 5mm discs and place directly onto the body and head of each prawn.
Step 18 – Place prawns on the hot grill over direct heat. Cook for 3–4 minutes until the flesh turns opaque and the edges curl slightly.
Step 19 – Remove outer leaves from each cos head and halve lengthways. Brush garlic-infused olive oil generously over all sides.
Step 20 – Place flat-side down on a cooler part of the grill first, then move to the hotter zone to finish.
Step 21 – Remove when charred but still holding its shape — outer leaves caramelized, interior still crisp.
Step 22 – Rest the wagyu steaks for at least 10 minutes, then slice against the grain and arrange on a large board or platter.
Step 23 – Transfer prawns directly from the grill to the plate. Finish with a squeeze of fresh lime and finely chopped coriander.
Step 24 – Add the charred cos halves alongside.
Step 25 – Drizzle hot sauce generously over the prawns.
Step 26 – Serve everything family-style in the centre of the table.