



King Prawns with Galangal and Garlic

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 2-3 hungry people - 900g raw king prawns, peeled & deveined (see method) - 3 large cloves garlic - chunk galangal, about the size of a thumb - 2 small red chillies - 1tsp sesame oil - juice of half a lemon - zest of half a lemon - 1tbsp cooking oil - About 50g butter - A few handfuls of shredded savoy cabbage - 2tbsp mirin

Instructions

King prawns are just amazing - I get mine from my local Oriental supermarket - they're raw and frozen but are fresher than most prawns you'd buy 'fresh'. I've said 900g here, but that's including the ice glaze - but to give you some idea, this was about 14 BIG prawns. I had this with savoy cabbage - but you could toss the prawns with noodles, put them on the barbecue, or even add coconut milk to the pan and serve over rice. 1. Blend the garlic, chillies, galangal, sesame oil, cooking oil, lemon juice & lemon zest in a food processor to form a paste - it doesn't need to be too smooth. 2. Put the prawns in a bowl with the paste and refrigerate for about 20 minutes. 3. Fry the shredded cabbage in a little oil and about 15g of the butter, on a medium high heat. 4. After 3 or so minutes, add the mirin. Cook for a further 3 minutes - to evaporate the alcohol from the mirin - and drain. 5. Fry the prawns on a high heat in the remaining butter - and a little oil to prevent the butter burning. Fry only for a few minutes until the prawns are pink and cooked through - do not overcook. 6. Place the prawns on the cabbage, spooning over any remaining juices from the pan.