



Grilled Piri-Piri Prawns

Piri-piri sauce is just as good with prawns as it is with the more popular piri-piri chicken; the only difference is the marinating time. Prawn flesh is more delicate than poultry, so the lemon juice in the marinade may start to 'cook' it if it sits for more than an hour or so. Grilling the prawns in their shells without turning them onto the flesh side gives the best result as the shell protects the delicate meat from overcooking and keeps them deliciously juicy. I find it easiest to cut off the heads before marinating the prawns as they fit in the pan better that way, but leave the heads on for presentation if you prefer. See video below if you'd like to make your own piri-piri sauce.

Serves 2

INGREDIENTS

- 6 large green prawns
- Piri-Piri Sauce, for serving

Piri-Piri Marinade

- $\frac{1}{3}$ cup Piri-Piri Sauce (oil and sediment)
- 1 teaspoon smoked paprika
- 1 teaspoon salt flakes, crushed
- $\frac{1}{2}$ small lemon, zested
- A squeeze lemon juice, more or less to taste



METHOD

1. Make Marinade: Combine all ingredients in a flat dish large enough to hold the prawns in a single layer, adding more or less lemon juice to taste.
2. Cut off and discard the prawn heads, place prawns on a chopping board on their backs and split down the underside almost all the way through without cutting through the shell. Remove the digestive tracts.
3. Turn them over and press firmly along the shell to flatten them out.
4. Turn prawns in the marinade, coating them well. Arrange shell side down, cover and set aside at room temperature for 30-60 minutes.
5. Preheat a char-grill pan or heavy-based frying pan over medium-high heat.
6. Arrange prawns in the pan, shell side down, in a single layer and cook for 3-5 minutes, depending on size, until flesh is just opaque.
7. Transfer to a platter and serve with Piri-Piri Sauce on the side, plus finger bowls and big serviettes as they're best eaten with your hands.