



Prawns with Bottarga Butter

This is a perfect dish for a quick and tasty dinner – even more so if you keep a roll of bottarga butter in the freezer! Use this recipe as inspiration for keeping all sorts of flavoured butter in the freezer to melt over seafood, meat, poultry or vegetables – or to toss through freshly cooked pasta – for a quick, delicious meal. Garlic, fresh herbs, spicy 'nduja all work just as well as bottarga! You can order chef Giovanni Pilu's Australian made bottarga here. Prawns are at their most succulent if cooked only on the shell side, without turning them over, as the shell protects the delicate flesh. If you prefer them cooked more thoroughly, cook them for longer on the shell side (see video).

Serves 2



INGREDIENTS

- 8 large green prawns
- Extra virgin olive oil, for drizzling
- Salt flakes, to taste
- Crusty bread, for serving

Bottarga Butter

- 10g (about 1 tablespoon) grated bottarga
- 100g butter, at room temperature

METHOD

1. Remove prawns from the fridge 30-60 minutes before cooking, to bring them to room temperature.
2. Meanwhile, make Bottarga Butter: mix bottarga into the butter until well combined.
3. Spoon butter horizontally down the centre of a long strip of baking paper, fold the paper over and use a ruler to press against the side, pushing the butter into a log.
4. Roll up in the paper, twisting the ends to secure them, and refrigerate (or freeze) until needed.
5. Heat a barbecue or char-grill pan to medium-high.
6. Meanwhile, slice Bottarga Butter into discs and set aside.
7. Remove head and legs from prawns, cut prawns in half lengthways, discarding the digestive tract. Place on a plate, shell side up.
8. Drizzle prawn shells well with oil and place on grill, shell side down.
9. Sprinkle flesh side with salt.
10. Grill prawns for about 3 minutes, until shell is bright red and flesh is almost entirely opaque (see video).
11. Place prawns on a warmed platter.
12. Top with Bottarga Butter and serve with crusty bread.