



Recipe
suggestions

Tiger prawns with orange & tequila (serves 4)

Ingredients

- > 3 tbsp olive oil
- > 400g fresh tiger prawns
- > 2 garlic cloves, peeled and finely sliced
- > sea salt and black pepper
- > generous splash of tequila
- > juice of 1 orange or 2 clementines

Method

- > Heat a large frying pan, then add the olive oil. When hot, add the prawns with the garlic and some seasoning. Fry for 2 minutes on each side until the prawns turn bright red and opaque
- > Add a splash of tequila, carefully standing well back as it may flambé. Pour in the orange juice and let bubble for a few minutes until the liquid has reduced. Transfer to a warm plate and serve immediately.

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