

HOW TO MAKE THE PERFECT

PIRI-PIRI PRAWNS WITH A CASHEW NUT AND AMARULA DIPPING SAUCE



AMARULA

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PREP TIME 20 min

COOKING TIME 15 min

INGREDIENTS

Piri-Piri prawns

4 chopped garlic cloves

2 fresh chopped red chillies

1 tbsp chilli flakes

Juice and zest of 1 lemon

1 tbsp smoked paprika

50ml olive oil

20ml red wine vinegar

400g large raw cleaned prawns

1 tbsp coriander leaves

1 tbsp sea salt

1 tbsp freshly ground black pepper

Cashew nut butter

400g cashew nuts

2 tsp vanilla extract

1 tbsp Amarula Cream Liqueur



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METHOD

1. Pre-heat the oven to 180°C.
2. Place the tray of cashews in oven to bake for about 10 minutes until golden brown.
3. Remove from the oven and allow to cool.
4. Once cool, place in a food processor with the vanilla extract and blend for about 10 minutes, until the mixture has a smooth and creamy consistency.
5. Remove from the food processor, place into a bowl, cover and set aside.
6. Place the garlic, fresh chillies, chilli flakes, lemon zest and juice, smoked paprika, olive oil and vinegar in a food processor and blitz until smooth.
Alternatively, place the ingredients in a bowl and use a hand blender to blend until smooth.
7. Pour the sauce over the prawns and season with salt and pepper.
8. Allow to marinade for half an hour.

(see next page)

The logo for AMARULA features the brand name in a bold, dark red, serif font. Above the letters 'A' and 'M' is a thin, curved line in a golden-yellow color, resembling a stylized arch or a decorative flourish.

METHOD *(continued)*

9. Cook on a grill over a hot fire (barbecue style) turning the prawns after two minutes and cooking until just pink and cooked through. Alternatively, heat a griddle pan and heat until the pan is smoking, add the prawns. Turn the prawns after two minutes and cook until just pink and cooked through.
10. Squeeze fresh lemon juice over the prawns and serve with the cashew nut and Amarula cashew nut butter.

The logo for Amarula, featuring the word "AMARULA" in a bold, dark red, serif font. Above the text is a thin, curved line in a golden-yellow color, resembling a smile or a decorative flourish.

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