HOW TO MAKE THE PERFECT

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





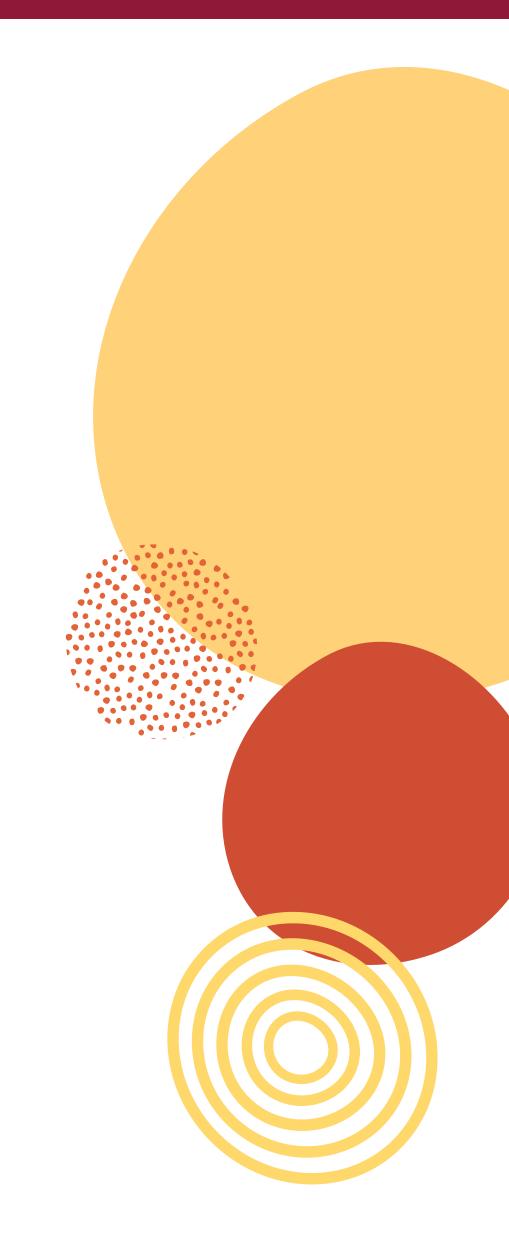
#### HOW TO MAKE THE PERFECT

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

PREP TIME20 minCOOKING TIME15 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



HIMMULH

### 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.
- 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.
- Pour the sauce over the prawns and season with salt and pepper.
- 8. Allow to marinade for half an hour.





#### **METHOD** (continued)

- Cook on a grill over a hot fire (barbecue style) 9. 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.

