

New Moon Cafe

GRILLED PRAWNS WITH FAVA BEANS & SPRING GARLIC

5-7 large (Mexican white) prawns, per person
1/4 cup (approx.) Fava beans, cleaned, per person
1 piece Spring garlic—sliced thin, per person
1 Shallot, minced
2 Tbsp, diced Tomato
1/4-1/2 Verjus
2-3 Tbsp. Butter
Olive oil
Salt & Pepper

Heat grill up so it's hot, hot, Hot!

Take Prawns (cleaned)—toss in a little Olive oil with Salt & Pepper

Place Prawn on grill, cook a couple of minutes on each side—don't overcook. Place on plate.

Heat large sauté pan to hot, add a little Olive oil, when sizzling add Shallots & Spring garlic—move around a couple of minutes
Add Fava beans, Verjus, Salt, Pepper & Tomatoes, heat 30-40 seconds, add Butter—swizzle around until butter is melted and sauce becomes slightly thick.

Pour over Prawns