

Messy Spot Prawns

Slivered Garlic, piment d'Espelette, Lemon, and Butter

Prep time: 15 minutes
Total Time: 20 minutes
Serves 4 to 6

- 1 KG spot prawns, shells left on
- 300 Grams unsalted butter, divided
- Kosher salt, for finishing
- 40 Grams peeled and very thinly sliced garlic, divided
- 1 Tablespoon plus 1 teaspoon piment d'Espelette
- 60 ML Fresh Lemon Juice

Heat two large, heavy skillets over high heat. When hot, add 4 tablespoons of the butter to each pan. When the butter is melted and bubbling, add enough prawns to cover each pan in a single layer, using about half of them. (You don't want the prawns overcrowded because they need to brown, not steam.) Season them generously with salt and let them cook for 1 minute on the first side. Sprinkle the contents of each pan evenly with 1 clove's worth of garlic and 1 teaspoon of the piment d'Espelette, and flip them over in the pan. Add half a lemon's worth of juice to each pan (this will prevent the butter from browning too much), then cook for another minute or two, until the prawns curl and the shells begin to brown.

Transfer the prawns and Espelette butter to a large platter, and repeat with the remaining butter, prawns, salt, garlic, piment d'Espelette, and lemon juice, letting the pan come back up to temperature between batches, if necessary.

Serve the prawns piping hot with a good crusty baguette to dip into the sauce.