

Gambas à la Saxby

Like most things, this dish definitely tastes better in the sun, with a chilled glass of rosé, but don't let that stop you from making it in Aspley Guise in the rain. (Becca)

Serves 6

Ingredients

Whole raw prawns in their shells. For a starter you want 3 or 4 each approx 5cm long. For a main maybe 5 or 6, or less if they are bigger. If you can get them about 8-10cm long, even better and lucky you, you are in for a treat.

Glug of olive oil

100g butter

6 fat cloves garlic, crushed

1 tbsp sugar

S&P

Large glug brandy or cognac - (alternatively a splash of Pernod, or both - Olly)

Juice of a lemon

Lemon cut into 6 wedges, to serve

Lots of crusty bread

Method

Ideally you want a large flat pan for this, something like a paella pan that you can take straight to the table. You really don't want to decant these into something else for serving because then you might lose a few drops of the juices, and that would be very sad. The juices are the highlight. That's what the bread is for, to mop up every last drop.

Place the pan on the hob on a fairly high heat. Add the butter, some olive oil (mainly just to stop the butter burning), the crushed garlic, some salt & pepper

and the sugar. Let them all melt together and when the garlic starts to cook and it all becomes very fragrant, throw in the prawns.

Move the prawns around from time to time, turning them over too, so that they are lovely and pink and cooked, but try not to overcook them. The size of your prawns, and how many are in the pan, will obviously dictate the cooking time, but between 5-10 minutes.

When they are cooked pour over the brandy, carefully set fire to it with a match (or the flame from your gas hob if you are brave) and step back (make sure to turn off your extractor fan first, as that can end very badly if you don't). Once the alcohol has burnt off, squeeze over the lemon juice and serve immediately. Don't forget the bread!



