Sauce “American”

18 tiger prawns, heads removed and put aside. Tails shelled and cleaned, removing the digestive tract but leaving on the tail.

4 Tbs olive oil
18 prawn heads
2 carrots, diced
1 onion, diced
1 celery, thinly sliced
1 fennel bulb, diced
4 garlic cloves sliced
1 tsp tomato paste
100ml brandy
2 cups dry white wine
2 ripe tomatoes sliced

Sautéd prawns

Risotto

Heat a saucepan, add the oil and butter. When hot add the onion and sweat gently for 25-30 min. Do NOT COLOUR.

Add the rice and stir fry for 5-6 min turning up the heat. Add the wine cook until absorbed. Now start adding the hot stock slowly, ladle by ladle at a time stirring thoroughly and continuously until rice is “el dente”. Stir in the Parmesan and cream and heat in the butter off the heat with a wooden spoon and allow to sit for at least 3-2 minutes while you pan fry the prawns. Check seasoning for salt and pepper. From start to finish rice should take 20min. It should be the drooping consistency of loose porridge. If not stir in more stock.

If not using the rice straight away, cook until almost done (about 15 min). Store pan and store from stove and spread in a thin layer on a cling film covered tray and allow to cool. Cover and keep refrigerated for two days until needed.

Prawn butter

500g shells
500g butter
250ml vegetable oil
120g garlic paste
3 garlic cloves, peeled
1 small onion
3-4 large fresh tarragon
1 small bunch basil
3 sprigs thyme
1 small bunch parsley
1 bay leaf
¼ tsp whole black pepper corns

To cook:
Sweat onions and garlic in 50ml oil until soft. Heat another saucepan over high heat add 100ml oil and fry the heads until they turn bright red and all their juices have cooked away. Add all cooked onions and garlic to the heads along with 2 cups of stock and allow to simmer. Simmer for one hour on a low heat. Add the aromatics, cover and remove from heat and allow to cool for 30 minutes. Strain and use the fine sieve. Cool, cover and chill. Will keep for two days or freeze for a month.

Prawns

2 Tbsp prawn butter (see below)
1 clove garlic finely chopped
1-2 red chillies, seeds removed, finely chopped
5-6 leaves basil (finely sliced)
Lemon juice, a squeeze Salt and pepper

To cook:
Heat a sauté pan over a medium-low heat, warm the butter and add to heat. Add the prawns, chillies, salt and pepper and cook for 1 min, turn the prawns over, add the garlic and sauté for a minute than add the basil and cook for another 2 minutes. Remove from the heat, add the lemon juice and keep warm.

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Wine pairing: Kleine Zalze Vineyard Selection Chenin Blanc