

Potted Prawns



Ingredients

250g salted butter

400g small frozen cooked prawns

2 tsp garlic, crushed

1 lemon, zested

1 tsp dried tarragon or parsley (or fresh herbs)

Bread and lemons to serve

Method:

1. Melt the butter in a small saucepan over low heat. Carefully pour the clear butter into another saucepan leaving the milky solids.
2. Add the garlic, lemon zest and tarragon to the clarified butter and return to heat. Simmer gently for 1-2 minutes for the flavours to infuse then add the prawns to warm through. Season well and remove from the heat.
3. Spoon the prawns into a ramekin or a jar, pour the butter to cover and refrigerate to set.

4. Remove the potted prawns from the fridge 20- 30 minutes before serving and serve with toasted or chargrilled bread and lemon wedges.