

# Curcuma Prawns on Herb Stick



This is not for Barbecue, but you can adapt it. The real secret to a successful prawn dish is seasoning in the perfect way. For this one, we use a mix that we add to the Prawns 10 minutes before cooking.

Seasoning Mix ( for 8 big Prawns )

- 1 tablespoon curcuma powder
- 1/2 tablespoon smoked paprika
- 3 chopped garlic gloves
- 2 lemon zests passed by a hot pan
- 1 tablespoon white pepper
- 2 teaspoons salt ( it depends on the salt you have)\*

Stick

I Love fresh bay leaf, if you find it on the stick, its perfect, otherwise you can use a Rosmarin and it will be all right and perfumed too. Prepare by taking off most of the leaves letting a little bit at the top.

Prawns

Open the shells with a scissor by the back. Take off the black part of the intestines. LEAVE THE HEAD, PLEASE!!! Put the mix between the shells and the meat and leave it alone. It will dry the surface a little bit and after 10 minutes will be easier to put in the sticks. So 10 minutes after just do it.

For your Pan

- 50g butter
- 1 tablespoon Olive Oil
- 200ml draft, lager or pilsner beer (not a too bitter one)
- 1 garlic glove "en chemise" ( with the skin)

Heat your magic Pan at a high temperature (180°C at least) and add the oil, the garlic en chemise, and half of the butter. Add the Prawn stick and leave it for 2 minutes. Turn it and put all the butter, add the beer after 2 minutes and leave the magic to the steam. Use the liquid as a sauce ( at the end you have 2 table spoons top) and place the stick in a plate full of green and maybe some corn cobs. It's simple but amazing!

\*proportion for the salt

1 tablespoon fine salt = 1/2 Sea salt

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