

SHELL-ON TIGER PRAWNS STEAMED IN BEER

(Serves 4 to 6)

Ingredients:

1 to 1½lb raw prawns with shells on
350ml bottle of beer (NOT lager)
Maldon sea salt and freshly ground black pepper
5g flat leaf parsley
2 lemons
100 ml mayonnaise
Olive oil

Method:

1. Firstly heat the wok on the high setting.
2. Place a bamboo steamer base in the bottom and add 200ml of the beer.
3. Season the prawns in a bowl and drizzle with a little olive oil and place in the steamer basket with a lid on.
4. Steam for 5 – 6 minutes over a moderate heat, until cooked before tipping out into a serving bowl and serving with wedges of lemon and a bowl of mayonnaise.
5. Top with a sprig of flat leaf parsley.