

PAN FRIED PRAWNS IN LEMON MYRTLE & GINGER SERVED WITH TAGLIATELLE



4-6 large Prawns per person
1 clove garlic chopped
1 teaspoon *Lake Crystal Salt*
1 teaspoon Lemon Myrtle powder

1 teaspoon of Chopped Fresh Ginger
Freshly Ground black pepper
2-3 tbsps of Light Olive Oil to
combine
50g of Tagliatelle per person
25g of Butter

METHOD

- Mix the Herb ingredients and add the oil to combine. Marinade
- In a saucepan, bring water to a rolling boil, add pasta and cook to instructions on the packet.
- Drain and toss with butter whilst hot.
- Meanwhile pan-fry, grill or bbq prawns until cooked.
- Serve immediately on top of hot buttery pasta.

Lake Crystal natural lake salt - an organically certified fine food salt developed for the food enthusiast, discerning cook and the health conscious consumer.