

PRAWNS WITH LEMON MYRTLE BUTTER

(serves 4)



250g unsalted butter, softened
1 clove garlic
1 teaspoon **Lake Crystal Salt**
1 teaspoon Lemon Myrtle powder

1 tablespoon flat leaf parsley,
chopped fine
Freshly ground black pepper
Juice of ½ lemon
4 large raw prawns per person

METHOD

- Begin by making the butter.
- Crush the garlic to a paste with **Lake Crystal Salt**.
- Add to the butter with the parsley, pepper, lemon myrtle powder and lemon juice. Mix well.
- Roll in a piece of glad wrap to form a sausage and store in the fridge.
- Cut the prawns into butterflies or peel if you prefer.
- Cook under a hot grill or on the BBQ.
- Put onto a warm serving plate.
- Cut the butter into slices and allow to melt onto the prawns.
- Serve.

Try the butter on a simply cooked piece of fish or grilled lobster.

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