



Serves 2



5 minutes



2 Mibrasa casserole dishes

## INGREDIENTS

5 large prawns  
2 heads spring green garlic  
1/4 c extra virgin olive oil  
Salt

## METHOD

- Cut off the prawn heads, peel the shells and remove the gut, and then leave to the side until time of order.
- Peel and slice the garlic. Take a Mibrasa casserole dish and drizzle 1 tbs of olive oil and add half of the sliced garlic. This will be used to make the prawn jus. Take another Mibrasa casserole dish drizzling the rest of olive oil and add the remaining sliced garlic to sauté the prawns.
- Place the casserole dishes in the oven alongside the prawn heads to be cooked directly on the grill. Remove the casserole dishes 1 minute before the prawn heads so the garlic doesn't burn.
- Remove the prawn heads and squeeze out the juice into the casserole dish. In the second casserole dish, add the prawns, season and place back in the oven to sauté for 1 minute.
- Remove the prawns and serve one on top of another, top with a prawn head and sprinkle Maldon salt.

