



Pesto Prawns

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Fresh Seafood



1½ lb Jumbo Tiger Prawns, peeled

Ingredients

½ cup fresh basil leaves
4 tbsp roasted pine nuts
½ cup olive oil
1 tsp finely minced garlic
½ tsp salt
1 cup freshly grated parmesan

Instructions

1. Purée basil, pine nuts, olive oil and garlic with still blade in cuisinart.
2. Cook prawns in boiling water, just until they turn red. Rinse and let cool.
3. Add to pesto and coat well. Marinate, refrigerate for 2 hours or more, tossing occasionally.
4. Roll prawns in cheese and serve.