

Chinese salt & pepper Prawns

Serves 4

1kg raw unshelled prawns or Scottish langoustine

1 teaspoon Chinese 5 spice powder

1 teaspoon Sichuan peppercorns ground

1 teaspoon ground black peppercorns

2 tablespoons salt

a little oil for searing

1. Dry fry the salt for a few minutes to colour slightly then add the 5 spice, the Sichuan pepper and the black pepper. Remove from the heat and cool.
2. Meanwhile griddle or fry the prawns in the minimum of oil for about 30-40 seconds, until cooked.
3. Add a little of the salt mixture to the pan and toss for another 30 seconds.
4. Serve immediately with lemon juice and chives to garnish.

