

## Roasted Butterflied Tiger Prawns in Garlic Butter



Serves 4

20 raw, shell-on large tiger prawns (about 1lb 8 oz/700 g), thoroughly defrosted if \_\_\_\_\_

1. Listen and put these sentences into the right order:

1	To butterfly the prawns,
	then place them in the buttered gratin dishes or on the baking tray.
	which come away very easily,
	ease open with your thumb like a book
	but leave the tails still attached,
	first of all pull off the heads and legs with your fingers,
	Next rinse the prawns
	as this makes them look prettier.
	then simply peel away the shells,
	with the point of a sharp knife,
	make a cut down the centre of each prawn,
	but do not cut through.
	and pat them dry with kitchen paper,
	Now turn each prawn on its back and,

Tick what you need to make the garlic butter

- ☐ 4 cloves garlic
- ☐ 4 cloves garlic, peeled and crushed
- ☐ 3 onions
- ☐ some margarine
- ☐ 3 oz (75 g) butter, softened
- ☐ 3 oz (75 g) butter, hard
- ☐ 1 heaped tablespoon chopped fresh sage
- ☐ 1 heaped tablespoon chopped fresh parsley
- ☐ grated zest and juice 1/2 lemon
- ☐ grated zest and juice 1lemon
- ☐ salt
- ☐ freshly milled black pepper

To cook the prawns, \_\_\_\_\_ the oven to gas mark \_\_\_\_\_ (230°C), and place the dishes on the highest shelf of the oven and let them cook for \_\_\_\_\_ minutes (they will need only 5 minutes if you've used a baking tray). You know when they are cooked because they \_\_\_\_\_.

Serve \_\_\_\_\_ with the \_\_\_\_\_ and \_\_\_\_\_ with the \_\_\_\_\_ quarters.

You will also need lots of crusty \_\_\_\_\_.