

Ferraro's Cucina

Seared Jumbo Shrimp



Ingredients (Serves 6)

- 12 **Large Raw Jumbo Shrimp**
(shelled, deveined, tail on)
- 2 - 3 **Garlic Cloves** (peeled)
- 2 **Red Chiles** (seeded)
- 2 **Lemon Grass Stalks**
- 1" pc **Fresh Ginger Root** (peeled)
- 4 - 6 **tbps Olive Oil**
- Sea Salt & Pepper**



Preparation

- Put the shrimp in a shallow dish.
- Pound the garlic, chiles, lemon grass and ginger together using a mortar and pestle, gradually adding the olive oil until you have a coarse paste (or whiz briefly in a blender). Season with salt and pepper.
- Baste the shrimp with the spice paste and let marinate in a cool place for 2 - 3 hours.
- Cook the marinated shrimp on a hot barbeque for 4 - 6 minutes, turning, until they turn pink and feel slightly firm to the touch - don't overcook.
- Serve at once, with a flavoured vinaigrette, sour cream or tomato salsa.

