

# Broiled King Prawn Nicoise

## Ingredients

King prawns  
Tomato paste  
Anchovies  
Capers  
Olive oil  
Butter  
Flour  
Garlic  
Onion

## Seasoning

Salt & pepper  
White wine



著茄醬焗大蝦

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## The Steps

Cut prawns from centre with shell. Marinate with some salt, pepper and lemon juice.

Sprinkle some flour onto prawns. Pan-fry prawns till golden-brown.

Turn off fire. Place tomato paste & anchovies on prawns. Pour white wine.

Bake prawns for 3 minutes. Put aside.

## The Sauce

Fry chopped garlic & onion. Add capers and butter, stir-fry till golden-brown.

Add lemon juice & white wine to complete the sauce. Turn off fire.

Pour the sauce on top of the baked prawns.

Done!



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