

# BLACK PEPPER PRAWNS

BY ADAM D'SYLVA

## INGREDIENTS

---

**24** whole prawns. Heads on, peeled and deveined.

---

## SAUCE

---

**2 tbs** Vegetable oil

---

**1 cup** peppercorns, freshly crushed

---

**3** cloves garlic, sliced

---

**1** knob ginger, julienned

---

**2** red banana chillies, julienned

---

**200ml** chicken stock

---

**1.5 tbs** soy sauce

---

**2 tbs** oyster sauce

---

**1 tbs** caster sugar

---

**300g** butter, cubed

---

## GARNISH

---

- Coriander stems and leaves.

---

- Lime

---

- Steamed jasmine rice

---

## METHOD

1. First, prepare all of your ingredients as described, this is a quick cooking recipe.
2. Heat a wok and the oil, chilli, garlic, ginger and peppercorns.
3. Fry until fragrant.
4. Add the chicken stock, oyster sauce, soy sauce and sugar. Check the sweet versus salty balance.
5. Add the butter and stir vigorously until emulsified and slightly thicker.
6. Add the prawns and cook in the sauce.
7. Serve with steamed jasmine rice, coriander sprigs and lime wedges.