



## GARLIC PRAWNS WITH CHORIZO

### What you need

#### FRESH

6 garlic cloves  
12 raw king prawns, peeled and deveined

#### STORES

50g butter  
2 tbsp olive oil  
1 chorizo sausage, cut into 1cm cubes  
3 small dried, smoked red chillies  
1 tbsp fino (dry) sherry  
Crusty bread rolls, to serve

### Tip of the week

The recipe calls for smoked chillies. You can smoke your own by putting them in a dry frying pan over a low heat and letting them roast for five minutes or so, until they turn a deep dark red. Alternatively, use dried chilli, and add smoked paprika to taste.

- Serves 4
- 15 minutes
- Fast food



“I heard things had hotted up in Spanish kitchens, but it exceeded my expectations,” notes

Sydney-based food writer Jane Lawson in *Cocina Nueva: The New Spanish Kitchen* (Murdoch, \$34.95). She tweaked the dishes she tried into simple recipes, like this tapas classic. Perfect to share.

- 1 Finely chop four garlic cloves. Slice the rest. Melt butter and

oil in a pan. Add sliced garlic and cook, stirring, for 4 minutes, or until golden. Remove from pan and drain on kitchen paper.

- 2 Increase the heat to medium-high and cook the chorizo and whole chillies, stirring, for 3 minutes, or until the chorizo becomes crispy and fragrant.

- 3 Add chopped garlic and fry for 1 minute, or until golden. Add prawns and sherry and cook for 2 minutes, until the prawns turn pink and curl.

- 4 Toss garlic slices with prawns and season to taste. Put in a bowl and serve with bread rolls.

### DRINK ME! SEPELLTSFIELD SHERRY

Saved from the scrap heap by a team including Janet Holmes à Court and Sydney Symphony Orchestra cellist and Kilikanoon owner Nathan Waks, Seppeltsfield has had a makeover. Its sleek bottles house fabulous sherries. Keep the fino-style Flora in the fridge for a bracing aperitif; amontillado-style Clara Blanca is sweet and seductive; and oloroso-style Vera Viola is pure late-night lusciousness. \$22.

