

TIGER PRAWNS WITH YEMENI ZHOUG





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Preparation time: 5 minutes

Cooking time: nil

Serves: 4

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| 1 bunch parsley | 1 tsp coriander seeds, toasted and cracked |
| 1 bunch coriander | 1½ cups extra virgin olive oil |
| 1 bunch mint | sea salt flakes and freshly-ground black pepper |
| finely grated zest of 4 lemons | 1 kg cooked Tiger prawns |
| 1 tsp chilli flakes | |
| 1 tsp cumin seeds, toasted and cracked | |
| 1 tsp caraway seeds, toasted and cracked | |

1 Combine the herbs, zest, spices and oil in a food processor, then purée until a coarse paste forms. Season with salt and pepper. Serve with prawns.