

PAN FRIED PRAWNS IN LEMON MYRTLE & GINGER SERVED WITH TAGLIATELLE

(SERVES 4)

INGREDIENTS

- 4-6 large peeled Prawns per person
- 1 clove garlic chopped
- 1 teaspoon *Lake Crystal Salt*
- 1 teaspoon Lemon Myrtle powder
- 1 teaspoon of Chopped Fresh Ginger
- Freshly Ground black pepper
- 2-3 tblsp of Light Olive Oil to combine
- 50g of Tagliatelle per person
- 25g of Butter

METHOD

- Mix together the herb ingredients plus the chopped garlic and add the oil to combine. Marinade the prawns in the mix.
- In a saucepan, bring water to a rolling boil, add pasta and cook to instructions on the packet.
- Drain and toss with butter whilst hot.
- Meanwhile pan-fry, grill or bbq prawns until cooked.
- Serve immediately on top of hot buttery pasta.

[Lake Crystal natural lake salt](#) - an organically certified fine food salt developed for the food enthusiast, discerning cook and the health conscious consumer.

