PRAWNS IN GRILLING SALT

SET THE TABLE FOR AN OCEAN OF FLAVOUR



Preparation Time: 10 minutes
Cooking Time: 10 to 15 minutes



WINDSOR LESEL GRILLING ROCK SALT



WINDSOR LESEL COARSE SEA SALTS

Ingredients

10	raw prawns
1	lemon, halved and charred, for serving
	herb butter, melted, for serving

Rock Salt Mix

255 g	Windsor LeSeL Grilling Rock Salt
4	star anise
5	cardamom pods
5	whole cloves
1 tsp. (5 mL)	smoked paprika
1 tsp. (5 mL)	ground mustard
2	bay leaves
1	cinnamon stick

Instructions

Combine Windsor LeSeL Grilling Rock Salt, star anise, cardamom pods, cloves, smoked paprika, ground mustard, bay leaves and cinnamon stick.

Place the prawns in a BBQ-safe dish and cover with the rock salt mix. Transfer to a preheated BBQ and close the lid.

Roast for 10 to 15 minutes, or until the prawns are opaque and cooked through.

Discard the salt mix and serve the prawns with charred lemon halves and melted herb butter for dipping.

Suggested Salt Substitutions:

Windsor LeSeL Coarse Sea Salts, for roasting