

Gambas al Ajillo

Serves: up to 6 people Preparation: approx 15 minutes

Cooking time: approx 6 minutes

Ingredients

24 Raw, peeled prawns (logostinos are best, allow 3-5 per person)

6-10 cloves of garlic, peeled & sliced

4-8 small dried chillies

300ml vegetable oil

Small pinch of chopped fresh flat leaf parsley (optional)

Method

1. Peel and clean the prawns, peel and slice the garlic cloves.
2. In a suitable dish for cooking on a gas/electric hob, add the oil and heat.
3. Once the oil is hot, add the garlic & chillies, allow to cook for a minute or two until you see the garlic begin to go golden.
4. Add the prawns and stir into the oil, garlic & chillies, once the prawns turn white and pale pink all over they are cooked.
5. Add a pinch of freshly chopped flat leaf parsley to garnish, cover with a lid and serve immediately.

Tips & Variations

If the dish you have used does not have a lid, try using a plate to cover until you get it to the table.

The dried chillies most widely used in Lanzarote are guindillas cayenna (small dried cayenne chillies)

Serving suggestion

Lots of fresh crusty bread, such as a baguette, to mop up all the delightful oil!