

CLASSIC POTTED SHRIMPS



Ingredients (serves 6 people):

- 100 g unsalted butter
- 2 pinches of cayenne pepper
- A generous grating of nutmeg
- 350 g cooked and peeled North Atlantic prawns or shrimps
- 1 ciabatta loaf
- 1 tbsp olive oil
- 1 lemon, cut into wedges, to serve

Preparation:

1. The day before, melt the butter in a small saucepan over a low heat and add the cayenne pepper and nutmeg.
2. Add the prawns or shrimps to the pan, stir to warm through, and season.

3. Using a large slotted spoon, remove the prawns and press them into your ramekins or serving dish.
4. Allow to cool, then chill for 10-15 minutes or until set.
5. Once set, pour the leftover butter in the saucepan over the prawns to cover you may need to reheat to melt.
6. Return to the fridge to set overnight.
7. Before serving, heat oven to 200° C/180° C.
8. Cut the ciabatta into thin slices, drizzle with olive oil and toast on a tray in the oven.
9. Once golden, arrange on a serving board with the potted prawns and lemon wedges alongside.