RPM ITALIAN®

GRILLED PRAWNS WITH TRAPANI PESTO

Yield: 4 Servings

INGREDIENTS

GRILLED PRAWNS

3 large head-on, shell-on prawns

2 cups Trapani pesto
(recipe below)

2 cups prawn marinade
(recipe below)

¼ tsp. finishing salt
(chef recommends Maldon)

4 lemon wedges

PRAWN MARINADE

2 garlic cloves, finely chopped

2 sprigs fresh thyme, finely chopped

1 sprig fresh rosemary, finely chopped

1 tsp. dried oregano

Pinch chili flakes

½ tsp. black pepper

1 cup grapeseed oil

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METHOD

PRAWN MARINADE

1. Combine chopped garlic, thyme, rosemary, dried oregano, chili flakes, black pepper, and grapeseed oil.
2. Place prawns on a cutting board, back side up.
3. Using a sharp knife or kitchen shears, cut the prawns straight down along the back, slicing all the way through.
4. Generously brush prawns with marinade and let sit in the refrigerator for at least four hours before grilling.

TRAPANI PESTO

1. Preheat the oven to 320°F.
2. Spread almonds on a baking sheet and toast in the oven for 12 minutes, until golden brown.
3. In a food processor, combine toasted almonds, sun-dried tomatoes, garlic, Roma tomatoes, salt, pecorino, parmesan, and olive oil.
4. Pulse until mixture forms a loose paste.
5. Refrigerate until ready to serve.

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TRAPANI PESTO

1 cup sun-dried tomatoes, packed

½ cup blanched almonds

1 garlic clove

¼ cup fresh parsley, chopped

2 Roma tomatoes, seeded

½ tsp. salt

3 Tbsp. grated pecorino cheese

3 Tbsp. grated parmesan cheese

¾ cup olive oil

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PRAWNS

1. Preheat the grill to medium-high heat.
2. Place marinated prawns shell-side down on the grill. Close lid and monitor for flare-ups, moving prawns if necessary.
3. Grill until prawn meat turns white and oils begin bubbling around shells. (Important: Do not grill prawns flesh-side down to avoid toughness.)
4. Squeeze fresh lemon juice generously over prawns while still on the grill.
5. Plate prawns hot from the grill, finishing with fresh lemon zest, chili flakes, and Maldon salt.
6. Serve immediately with Trapani pesto on the side.

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