

Malagueta Prawns

Ingredients

6 red chillies, finely chopped
3 cloves garlic
4 tbsp tomato puree
1 tsp dried oregano
2 tsp red chilli flakes
4 tbsp red wine vinegar
2 tsp sweet paprika
3 tsp salt
50ml ground nut oil
1kg prawns, deveined, shell on

Directions

Step 1

Split the chillies and place in a pan with the oil and garlic. Roast in an 180°C oven for ten minutes.

Step 2:

Remove and blend with all the other ingredients.

Step 3:

Drain the prawns and mix well with the marinade.

Step 4:

Place on a metal skewer, sprinkle with sea salt and grill until the prawns turn completely opaque.

Step 5:

Serve immediately with a wedge of lime to garnish.

THE
COOKERY

by The Secret Jozi Chef

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