

# Gambas al Ajillo (Garlic Prawns)

Serves 2-4

Prawns sizzled in garlic-scented olive oil, with bread to mop up every drop.

## Ingredients

- 8 shrimp or prawns, peeled and deveined
- 3-4 cloves garlic, sliced
- 1/2 cup olive oil
- Smoked or spicy paprika
- Optional: 1-2 cayenne peppers
- Salt
- Fresh bread, to serve

## Method

- 1** Dry the prawns well with a paper towel.
- 2** Heat the oil in a pan, or in a cazuela de barro (Spanish earthenware casserole), over medium heat.
- 3** Once the oil is hot, add the garlic (and cayenne if you like) and fry for 20-30 seconds. Be careful not to burn the garlic!
- 4** Turn up the heat, add the prawns and sprinkle with a touch of salt. Turn them over after a minute and let them cook on the other side. Prawns cook quickly, so do not overcook them.
- 5** Finish with a touch of paprika on top and serve with slices of fresh bread to soak up the garlic and prawn-flavoured olive oil.