

August Recipe

Gambas Pil-Pil

Pil-pil is a superb and simple dish from the Spanish coast. It is best cooked in an earthenware dish and brought sizzling to the table. Traditionally, it is served at about 5pm with a cool glass of wine. Good, rustic bread is essential for mopping up the fabulous oil at the end. Remember to keep the heat low, as you do not want burnt garlic.

SERVES 6 AS A STARTER

100ml / 3 1/2fl oz olive oil (Spanish would be best)
2 cloves of garlic peeled and very, very finely chopped
1 red chilli cut in half lengthways, seeded and very, very finely chopped
1 tsp Spanish paprika
750g / 1lb 11oz large raw prawns peeled with the tails left on, and deveined (use the shells for stock)
1 handful of chopped fresh flat-leaf parsley
Sea salt and freshly ground black pepper
Lemon wedges to serve

Heat the oil over a low heat in an earthenware dish or a frying pan. Drop in the garlic, chilli, paprika and a pinch of salt and stew for 5 minutes.

Plop in the prawns and stir about. Keep gently prodding, stirring and turning the prawns until they turn pink and curl up completely – about 10 minutes.

Scatter in the parsley and stir through. Season

with pepper and bring to the table with lemon wedges and bread.