



# Fiery Harissa Prawns with Lime Aioli

Stovetop Cooking

Serves 6 as a snack | Cooks in 5-8 minutes

## WHAT YOU'LL NEED

For the Lime Aioli  
2 egg yolks  
2 teaspoon lime juice (or white vinegar)  
1/2 teaspoon salt  
1 small clove garlic, minced  
1 cup vegetable oil, sunflower oil, or a very mild olive oil (not extra virgin)

24 prawns, de-shelled and de-veined  
1 level Tbsp harissa paste  
2 Tbsp butter, melted (in the microwave for about 30 seconds)  
1 Tbsp olive oil  
2 cloves garlic, finely chopped  
1-2 Tbsp freshly squeezed lemon juice  
Small handful fresh coriander, roughly chopped  
a generous pinch of salt and freshly ground black pepper  
6 bamboo skewers, soaked in water for 15 minutes

## WHAT TO DO

1. Skewer the prawns with the head and tail gently pinched together, so that they are skewered into a 'u' shape.
2. Add the harissa paste, butter, olive oil, garlic and lemon juice to a small saucepan and warm through until the butter has melted.
3. Heat a large non-stick frying pan over high heat, add in a drizzle of olive oil and then add in the prawns. Spoon over half the basting and leave to cook for 2 minutes, then turn and add in extra basting as needed, until the prawns are cooked through and the flesh is a rosy pink colour. Remove from the heat and set aside on a pretty serving platter.
4. Meanwhile, make the basil and lime mayonnaise: Add all of the ingredients to a tall jug, place a stick blender at the bottom on the jug, blend for 10 seconds then slowly draw the blender up to incorporate the oil. Repeat again until you have a beautiful thick and glossy mayonnaise.
5. Serve immediately alongside the prawns.