



## King prawns in black and white garlic sauce, by chef Angel Palacios

### ***STEP BY STEP PREARATION***

*Serves 4 people approx.*

*Allergens: Crustaceans, Sulphur dioxide and sulphides.*

### **To peel the king prawns:**

*24 pieces of king prawns “Langostino Real”*

Pull the head off the king prawn.

Peel the hard skin from the body.

Open up in the shape of a butterfly and take out the intestines. Put to one side.ar.

### ***For the king prawn extract:***

Sauté the heads with some olive oil and salt.

Squash the heads to draw out the extract, strain and fr

### **Ingredients for the white garlic sauce**

*250gr of dry peeled garlic*

*250gr of olive oil 0.4°*

*175gr cream*

*12gr of oil to glaze garlic*

Blanch the garlic pieces three times, 1 minute each time, in boiling water.

Glaze in oil at 80° C for 30 minutes.

Strain, then cook the garlic in cream for 10 minutes on a mid heat.

Now chop up the garlic pieces.

Emulsify a little with the garlic glazing oil.

Strain and add salt, leave to cool, separate in rations and freeze.

### **Ingredients for the fish and onion broth**

*30gr olive oil*  
*750gr fish bones*  
*2gr salt*  
*250gr white onions cut into rings*  
*1 litre of water*

Cut the fish bones into tiny pieces and fry them in olive oil.  
Fry the sliced onions until they are well done.  
Place the fish into a pressure cooker with the onion.  
Add the water and boil for 30 minutes.  
Leave to cool.  
Open the pressure cooker.  
Cool quickly and store.

### **Ingredients for the black garlic sauce**

*250gr fish broth*  
*25gr black garlic*

Chop up the black garlic and put into the broth.  
Strain and texturise until the right thickness is achieved, and put to one side.

### **Final ingredients**

*Peeled king prawns*  
*Black garlic sauce*  
*White garlic sauce*  
*King prawn extract*  
*Coriander shoots*  
*Salicornia (seaweed)*  
*Red onion shoots*  
*Maldon salt*  
*Crushed pepper*

### **FINAL STEPS**

Pour a little oil and salt onto the king prawns in a saucepan.  
Heat up the white garlic puré.  
Add a few drops of the black and white garlic.  
Use a spoon to spread the extract sauce all round.  
Place the king prawns on the plate, decorate with salicornia, red onion shoots and coriander shoots.