



Garlic Prawn Risotto

Serves approx. 4 people

Ingredients

1 kg whole green prawns	1 tbspn butter
1 small diced onion	1 tspn minced garlic (to taste)
150 g diced bacon	1 tspn All Purpose Seasoning
100 g sliced mushrooms	1 tspn garlic powder
600 ml fresh cream	1 tspn onion salt
1 tin coconut cream	1 tspn onion flakes
100 g grated parmesan cheese	Salt & pepper
1 cup risotto rice	Parmesan cheese to garnish
	Parsley to garnish

Method

1. Peel and de-vein prawns. Bring 1 cup risotto rice and 1 ½ cups of water to the boil, reduce the heat and cook for approx. 12 mins or until all the water is absorbed. Stir often.
2. Heat a pan to a medium heat with butter and minced garlic.
3. Add onion, bacon and mushrooms and fry until almost browned. Add the prawns and keep tossing until cooked, approx. 2-5 mins.
4. Reduce the heat and add fresh cream, coconut cream and parmesan cheese, stir in All Purpose Seasoning, garlic powder, onion salt, onion flakes and salt and pepper to taste.
5. Cover and allow to gently simmer for a few minutes.
6. Add the rice, stir through and serve with a sprinkling of grated parmesan cheese and parsley. Enjoy!

