



EDEN VALLEY RIESLING BBQ PRAWNS WITH FENNEL SLAW AND GARLIC YOGHURT SAUCE

Serves 4

1 Cup Greek yoghurt

3 Cloves garlic, grated

1 Bunch chives, finely sliced

50g Butter

10 Sprigs thyme, leaves picked

2 Tablespoons olive oil

1/8 Red cabbage, finely sliced

1 Fennel bulb, sliced as finely as possible

1 Granny Smith apple, finely sliced

3 Spring onions, finely sliced

2 Tablespoons apple cider vinegar

12 Large prawns, head and shell intact

1. Combine yoghurt, half the garlic and chives in a small bowl. Set aside.
2. In a small saucepan, heat butter, thyme leaves, a pinch of salt and remaining garlic until butter is foaming. Set aside to infuse.
3. Place olive oil, cabbage, fennel, apple, spring onions and vinegar in a large bowl and toss to combine.
4. Preheat a BBQ or griddle pan to high heat. Cut along the back of each prawn to butterfly open. Brush the inside of the prawns with the thyme butter. Cook prawns over high heat for 1-2 minutes each side or until golden brown and just cooked through. Serve with garlic yoghurt and fennel slaw.