BASCO
GOURMET SPAIN TO YOUR DOOR

Gamba Roja a la Sal



PREP TIME
5 MINS

COOK TIME
5 MINS

TOTAL TIME
10 MINS

SERVES 4 PEOPLE

EASY

Ingredients

12 gamba roja prawns
500g rock salt
Juice of 1 lemon
1 lemon, cut in wedges to serve

Method

In a bowl mix the salt and lemon juice until you form a paste. Spread the salt on the bottom of a wide frying pan and place on a moderate heat for 3 minutes until it starts smoking.

Place the prawns on the bed of salt and cook for one minute on each side and serve straightaway with lemon wedges and a glass of chilled manzanilla.

https://www.bascofinefoods.com/spanish-recipes/gamba-roja-a-la-sal/