



## Spicy Spanish

### *Prawny Recipe*

SERVES 2 / APPETISER

60ml (¼ cup) olive oil

3 cloves garlic, finely sliced

½ tsp dried red chilli flakes

1 tsp sweet paprika

250g prawns, peeled and deveined,  
tails on

Sea salt flakes

Freshly ground black pepper

1 tbsp McWilliam's Dry Apera

1 tbsp fresh lemon juice

Parsley leaves, to serve

Image Credit: a fork & a pencil

01. Combine olive oil, garlic, chilli flakes and paprika in frying pan. Place over low heat and, taking your time, gently warm through until it becomes fragrant.
02. Dry prawns by patting with paper towel, then lightly season with salt and pepper.
03. Turn the heat up under the oil to medium high. Once hot and simmering, add the prawns and cook, tossing, until just opaque.
04. Off the heat, stir in the lemon juice and Apera (Sherry). Scatter with parsley leaves and serve immediately.



### ROYAL RESERVE DRY APERA

The palate is warm and drying but mouth-watering, with hints of mixed nuts and citrus flavours.

AVAILABLE AT LIQUOR STORES. ENJOY RESPONSIBLY.

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**McWILLIAM'S**

*Recipe Collection*  
Apera (Sherry)