

SAUCE

150 ml Extra virgin olive oil
2 cloves of garlic crushed
Handful of finely chopped parsley

PRAWN, GARLIC AND CHILLI PIZZA

INGREDIENTS

1 Pizza base	150 ml Extra virgin olive oil
6-10 large prawns depending on the size of your pizza base	2 cloves of garlic crushed
	Handful of finely chopped parsley
Dry chilli flakes	

METHOD

1. Set the barbecue burners to high and bring the temperature to 572 °F or 300°C. This should take around 5 minutes depending on outdoor temperature.
2. In a small bowl, mix together olive oil, chopped parsley, and crushed garlic, then brush the mixture evenly over the pizza base to infuse it with flavour.
3. Arrange the prawns evenly around the pizza, making sure each slice will get a few pieces.
4. Sprinkle with chilli flakes either before or after cooking, depending on your spice preference.
5. Cook on the barbecue for 3-4 minutes with the lid down, or until the prawns are cooked through and the base is golden.
6. Remove from the barbecue and serve immediately, optionally with a squeeze of fresh lemon for added zest.

2 SERVES | COOK 5-8 MINUTES

GAS

