DIRECT · EASY

# Red prawns over live fire on the kamado in 6 minutes

*Red prawns over a screaming cast-iron plancha with sliced garlic, dried chilli and a generous pour of olive oil: 6 minutes of cooking, crisp shell and juicy flesh. The starter that opens any summer lunch on the terrace.*



| PREP | COOK | SERVINGS | TEMPERATURE |
|---|---|---|---|
| 10 min | 6 min | 4 | 280 °C |

## Ingredients

- **16 ud** large red prawns, fresh and whole (about 4 per person)
- **1 ud** dried chilli (cayenne), split in two
- **1 pizca** flaky sea salt, Maldon-style (to finish)
- **1 ud** lemon in wedges (to serve)
- **4 dientes** garlic cloves, thinly sliced
- **4 cda** extra-virgin olive oil from the Valencia region
- **2 cda** fresh parsley, chopped

## Method

1 LIGHT AND OPEN WIDE

Light a generous bed of charcoal with no deflector. Open the bottom damper 80% and the top vent fully to bring the kamado to 280°C direct. Set the cast-iron plancha on the grate for the last 8-10 minutes so it reaches searing heat: a drop of water should vanish on contact.

2 PREP THE PRAWNS (DON'T PEEL)

Don't peel the prawns: the whole shell protects the flesh from the fierce heat and keeps the juices in. Pat them dry —surface water cools the plancha and steams them— and brush with a very thin film of olive oil. If the long antennae bother you, trim them with scissors, but leave the head and shell on.

3 ONTO THE PLANCHA, FIRST SIDE

Lay the prawns on the glowing plancha without crowding them. You'll hear the sizzle immediately. Leave them 2 minutes untouched: the shell turns deep orange and a crust forms. Don't move them early —fidgeting breaks the sear and they leak water.

4 FLIP ONCE ONLY

With curved tongs flip each prawn a single time and give it another 2 minutes on the second side. The flesh is done when it turns from translucent to opaque white and the tail curls slightly. Total time should not exceed 6 minutes: red prawns cook very fast and one extra minute dries them out.

5 GARLIC AND CHILLI IN THE JUICES

In the last minute, drop the sliced garlic and chilli to one side of the plancha, over the orange juice the heads have released. Pour in the rest of the olive oil. The garlic should turn golden, not burn —dark brown means bitter. Roll the prawns through that aromatic oil just before pulling them.

6 PLATE AND FINISH

Move the prawns to a warm dish and tip over the garlic, chilli and all the oil with the head juices. Flaky salt, fresh chopped parsley and a lemon wedge alongside. Serve at once, no resting: prawns are eaten straight away, the moment you can pick them up by hand.

## Editor's tips

- Freshness above all: buy the prawns the same day from the dock or a trusted fishmonger and get them to the kamado without dodgy thaws. The body should be firm, the head firmly attached and it should smell of clean sea, never of ammonia. With shellfish, the raw material is 90% of the dish.
- Don't crowd the plancha. Pile too many prawns together and the temperature drops, they release water and steam instead of searing. Two quick batches beat one overloaded round: cast iron recovers its heat in seconds between batches.
- Keep barbecue gloves handy. At 280°C direct, shifting the plancha or leaning in to flip is playing with literal fire. Heat-resistant gloves give you room to position the iron and work the tongs without rushing or burns.

## Gear for this recipe

### Big Green Egg MiniMax

*The MiniMax is more than enough for a quick starter of red prawns over direct heat for 4.*

mikamado.es/en/kamados/big-green-egg-minimax

### Jealous Devil 100% White Quebracho lump charcoal 15.8 kg

*Quebracho that reaches and holds 280 °C of fierce heat to sear the shells.*

mikamado.es/en/accesorios/jealous-devil-quebracho-lump-charcoal

### Lodge Square Cast Iron Griddle 11" (28 cm)

mikamado.es/en/accesorios/lodge-plancha-cuadrada-11

### WMF BBQ Heat-Resistant Leather Gloves 40 cm (Pair)

*Handle the red-hot griddle and the lid at 280 °C safely.*

mikamado.es/en/accesorios/wmf-bbq-guantes-cuero-40cm

### Rapicca XL Barbecue Gloves 43 cm

mikamado.es/en/accesorios/rapicca-guantes-bbq-xl-43

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Full recipe at: mikamado.es/en/recetas/gambon-rojo-brasa-kamado

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