

Pura Tuscan Blend prawn infused oil.



USE

Perfect for sautéing seafood to enhance its natural flavour. Fantastic in linguine marinara or drizzled over your favourite seafood dish.

Yield 500ml

INGREDIENTS

500 Green prawn shells

500ml Pura Tuscan Blend oil

METHOD

- Break up/crush prawns shells with a meat mallet. In a large saucepan cover prawn shells with oil
- Bring to the boil, reduce heat and simmer for about 60 minutes.
- The oil will clarify and become clear when ready
- Once cooled, remove prawn shells with a slotted spoon and discard
- Strain cooled oil through muslin or a very fine sieve into a glass jar or bottle
- Refrigerate until needed

FOR BEST RESULTS: Use within 7 days