



MENTEITH CUISINE IS TOP TIER

Karma Lake of Menteith's ebullient chef Joe Pedden and his capable kitchen team have just scooped the coveted Best Hotel Restaurant title in this year's Food Awards Scotland competition. The resort restaurant's lakeside setting and farm to table approach wowed the judges - as well creative and irresistible recipes like the one below - try it at home or even better have chef Joe and his team prepare it for you up at Karma Lake of Menteith this autumn! And we look forward to more awards as our other culinary genius-Joe Antonishek spreads the secrets of Indian cuisine across our global network...

Chef Joe's Laal Mirchi King Prawns
Makes 15-20

Recipe:

- seeds from 10 green cardamom pods
- 6 cloves
- 10 allspice berries
- ½ teaspoon fenugreek seeds
- 1½ teaspoons dried thyme
- 1½ teaspoons fine sea salt
- 1 teaspoon coarsely ground black pepper
- 2 tablespoons lime juice, plus lime to serve
- 1 tablespoon caster sugar
- 2 large red chillies
- 2 teaspoons Kashmiri chilli powder
- 2 teaspoons sweet paprika
- 1 tablespoon finely grated fresh ginger
- 3 garlic cloves, very finely chopped
- 15-20 large raw tiger prawns
- Olive oil
- 20 skewers (pre soaked in water if using wooden)
- 2 tablespoons finely chopped coriander leaves

Method:

In a dry pan toast the cardamom seeds, cloves, allspice berries and fenugreek seeds until they become aromatic. Add these to a grinder with the dried thyme and pulse until a fine powder.

To this add the lime, caster sugar, red chillies, Kashmiri chilli powder, sweet paprika, ginger and garlic and grind to a thick paste.

If using head and shell-on king prawns. Peel and devein your prawns leaving the head on.

Thread a skewer from the top to the bottom on the prawns stretching out to ensure they cook evenly.

Brush the king prawns liberally with the red chilli paste then cover and leave to marinate for 30 mins. Preheat your grill to a high setting.

Put your king prawns onto a baking sheet, drizzle with olive oil and grill on high for 3 mins per side ensuring they are cooked all the way through brushing again with more marinade when you flip over.

Serve straight from the grill with a squeeze of lime juice and sprinkled with coriander.