

# Bay-scented Prawns with Basil Mayonnaise



**Serves 2**

**Prep 20 mins**

**Cooking 6 mins**

**Easy**

**N**

## **Ingredients**

30g pack basil leaves

3 tbsp olive oil

juice of 1/2 lime plus other half squeezed for serving

125ml mayonnaise

24 large fresh raw prawns, heads and shells removed

18 small bay leaves

1. If using wooden or bamboo skewers, soak eight in cold water for about half an hour. For the basil mayonnaise, plunge the leaves into a small pan of boiling water for about 1 minute, then remove with a slotted spoon and put into a bowl of cold water. (This helps it blend into a smooth paste.)
2. Drain and squeeze out any excess water from the leaves and put into a food processor with 2 tbsp olive oil. Whizz for 1-2 minutes until you have a fine paste. Add all of the mayonnaise and a squeeze of lime juice. Blend until smooth, transfer to a bowl and chill.
3. Thread 4 prawns and 3 bay leaves onto each skewer. Brush all over with the remaining oil. Season well. Barbecue the kebabs for 4-5 minutes, turning once, until pink and tender. Spoon the basil mayo into the squeezed out lime halves and serve warm.