

Salt and Pepper Shrimp

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 15 minutes

Chef's Notes

This recipe is from “French Food at Home”, which is Laura Calder’s most recent cookbook.

Quote from Laura Calder:

“People go crazy for shrimp like this. And even though you’ve tossed them together in seconds right under their noses, they still ogle you in awe and ask you how you made them. I’d lie if I were you.”

Step 1: Cleaning the Shrimp

- 24 medium shrimp or prawns (thawed are fine)
- Peel the shrimp (or prawns) and set aside.

Step 2: Gathering Your Mise en Place

- 2 tbsp olive oil
 - 1 tsp fleur de sel or coarse sea salt
 - 1 tbsp mixed peppercorns (especially pink and black)
- Gather the olive oil and salt. Coarsely crack the peppercorns, either using a pepper grinder or the back of a heavy fry pan.

Step 3: Cooking the Dish

Heat the oil in a nonstick frying pan until spitting hot. Add the shrimp, tossing the pan to coat, then immediately add the salt and pepper.

Keep tossing until the shrimp turn pink and curl, 2 to 3 minutes.

Slide the pepper-speckled shrimp onto a plate, pierce with toothpicks and serve straight away.