

King Prawn and Preserved Lemon Bruschetta

I first had a version of this dish at a local restaurant in Newcastle and loved it! Crunchy, chargrilled ciabatta bread topped with sweet king prawns, crunchy onion and the salty tang of preserved lemons had me ordering it time and time again. This is my own version (as the buggers wouldn't share!) and I reckon it gives them a run for their money!

Serves 4

700gm of fresh king prawns
1/2 a small red onion, finely diced
6 preserved lemon wedges, flesh removed and skin finely diced*
Juice of 1/2 a lemon
A handful of continental parsley leaves, very finely chopped
1/4 cup of extra virgin olive oil
Chilli oil for drizzling*
4 thick slices of ciabatta bread

To prepare the prawns, peel them and take out the centre vein. Chop them into 1cm pieces and place them in a large bowl with the onion, lemon, lemon juice, parsley and extra virgin olive oil.

Heat a BBQ or griddle pan to a high heat and grill the bread on both sides until nice and crispy. Top each piece with an equal portion of the prawn mixture.....and I mean equal! Drizzle with a little chilli oil and enter into a state of ecstasy as you savour every little morsel of this sublime starter.....

*Preserved lemons and chilli oil can be found at some supermarkets and gourmet food shops. The flesh of the lemons is quite bitter so be sure to discard it. Quite weird really as it is the opposite with fresh!