

**Miele**

# Spring minestrone with garlic lemon prawns

By Miele

**20 minutes**

Preparation time

**27 minutes**

Cooking time

**8 servings**

Serves



## INGREDIENTS

### Lemon and garlic prawns

8 green prawns, peeled and deveined  
2 garlic cloves, crushed  
Zest and juice of 1 lemon  
30ml olive oil  
Murray River Salt Flakes and cracked pepper

### Spring minestrone soup

1 litre of chicken or vegetable stock  
2 cloves garlic, crushed  
50g tomato paste  
140g cherry tomatoes, halved  
75g fennel, thinly sliced  
50g risoni pasta  
½ tsp white pepper  
75g red onion, thinly sliced  
1 pinch saffron threads  
1 tsp smoked paprika  
75g baby spinach leaves, thinly sliced  
10g picked parsley, chopped  
15g picked green basil leaves, finely sliced  
50g green peas, freshly podded or frozen and thawed  
Salt flakes and cracked black pepper

### To serve

50g Grana Padano parmesan cheese, grated

## **METHOD**

### **Prawns**

1. Mix marinade ingredients together and stir prawns through. Place in the refrigerator while preparing the soup.

### **Minestrone soup**

1. Prepare all ingredients and place everything except for the parsley, spinach, basil, peas and cheese into an unperforated steam container.
2. Steam at 100°C for 25 minutes. Remove from the Steam Oven and stir through the remaining ingredients and season to taste.
3. Place prawns with the marinade in an unperforated steam container and Steam at 90°C for 2 minutes.

### **To serve**

1. Ladle soup into warm bowls and sprinkle with parmesan cheese.
2. Garnish with a prawn and a spoonful of the juices from the prawn tray.