

Starter

Brown butter fried prawns with caramelized nectarines and brandy sabayon

Paired with potstill brandy

Serves 6

For the brandy sabayon

- 3 egg yolks
- A pinch of salt
- 100ml Potstill brandy
- 30g butter

For the salad

- 130g butter
- 30g sugar
- 4 nectarines, quartered
- 24-30 prawns, veins removed
- 80ml (1/3 cup) pine nuts, lightly toasted
- A large handful of watercress

1. Prepare the sauce: place a tight fitting glass bowl over a saucepan of softly boiling water. Combine the egg yolks and salt in the glass bowl and stir to combine. Add the brandy and whisk until slightly thickened. Add the butter in small pieces and whisk. Remove from the heat. Set aside.
2. Melt 30g butter and sugar in a large saucepan and add the nectarines. Fry until caramelized and set aside.
3. Melt the remaining butter in a large saucepan and heat until lightly browned. Add the prawns and fry until bright pink for 2-3 minutes.
4. Add the pine nuts and toss through.
5. Arrange the watercress on a serving plate, add the nectarines and prawns and serve with the brandy sabayon.

