

# Surf 'n' Turf with Garlic Cream

Seafood and Maleny Black Angus Beef, does it get any better?

Adapted from Best Recipes

## **Ingredients:**

- 2 tbs butter
- 2 garlic cloves crushed
- 2 tbs plain flour
- 1 pinch paprika
- 1 pinch pepper
- 600ml thickened cream warmed
- 500g green prawns, peeled, patted dry with paper towel
- 1/4cup fresh curly parsley chopped
- 4 Maleny Black Angus Beef steaks.

## **Steps:**

- Melt butter on low heat in a medium sized saucepan.
- Add garlic and cook for 1 minute, stirring.
- Add flour, paprika, salt and pepper and stir to combine.
- Increase heat to medium high.
- Gradually add 500ml of the warm cream in batches, briskly stir to combine before adding more cream.
- Add prawns and parsley, and simmer until prawns are just cooked through.
- Add up to 100ml of the reserved cream if too thick.
- Serve over cooked steak with potatoes and salad.