6 Prince Prawns

Do not cook the prawns on top of each other



Small Pan | Contains Shellfish - Dairy

INGREDIENTS

- Grilled
- 6 prince prawns
- 10g Spicemate
- 10ml Rapeseed Oil
- Cajun
- 6 prince prawns
- 10ml Rapeseed Oil
- 3g Cajun spice
- Served with 30ml creamy lemon sauce

METHOD

1. Oil the flat top and place the prawns flesh side down on the grill for approx 1 minute. Do not press the prawns flat.
2. After 1 minute turn the prawns over and cook for approx 30 seconds.
3. Place the prawns in a starter pan, add creamy lemon sauce and garnish with a lemon wedge.

GARNISH

- 1 lemon wedge

EQUIPMENT

Flat top grill
Spatula

NOTES

- Do not cook the prawns on top of each other