King Prawns

Do not cook the prawns on top of each other Defrost on order



6 Prawns - Large Pan; 10 Prawns - Platter for 1

Contains Shellfish - Dairy

INGREDIENTS

- 6 King Prawns
- 9g Spice mate or 8g Cajun Spice
- 15ml Rapeseed Oil
- 200g Side
- 60ml Creamy Lemon Sauce
- OR
- 10 King Prawns
- 15g Spice mate or 8g Cajun Spice
- 20ml Rapeseed Oil
- 200g Side
- 60ml 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. Serve with a side of the guests' choice.
4. Garnish with 2 lemon wedges

GARNISH

- 2 lemon wedges

EQUIPMENT

Flat top grill
Spatula

NOTES

- Do not cook the prawns on top of each other
- Defrost on order