Prince Prawns

Do not cook the prawns on top of each other



18 Prawns - Platter for 1; 24 Prawns - Platter for 2

Contains Shellfish - Dairy

INGREDIENTS

- 18/24 Prince Prawns
- If Cajun- 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