Dynamite Prawns

Tempura prince prawns (head off, tail on) served on avo crema and shredded cucumber with sriracha mayo.

Starter pan. Takeaway: soup and salad bowl.

Contains Shellfish - Gluten - Dairy - Egg

INGREDIENTS

- 3 Prince prawns, shelled and cleaned (head off, tail on)
- 5g OB Dry mix
- 10g OB Batter mix
- 7g Panko crumbs
- 40g Avo crema
- 30g Shredded cucumber
- 15ml Sriracha mayo
- For 6pc: double the recipe

METHOD

1. Peel the shell off the prawns, leaving the tail intact for presentation.
2. Devein the prawns and rinse well.
3. To prevent curling, make a few shallow diagonal slits across the underside of each prawn.
4. Gently press the prawn straight between your fingers until it lies flat.
5. Pat dry with paper towels so the batter sticks and oil splatters less.
6. Coat in OB Dry mix and shake off the excess.
7. Dip in OB Batter mix and let the excess run off.
8. Fry until golden brown, about 3 minutes. Drain off excess oil.
9. Plate the avo crema in a crescent on one side of a small plate.
10. Pile the cucumber on the avo crema to create height.
11. Rest the 3 tempura prawns against the cucumber, tails up.
12. Serve sriracha mayo in a small sauce bowl.
13. Garnish with wasabi, ginger and pickled red onion.

GARNISH

- 1 lemon wedge
- Wasabi
- Ginger
- Pickled red onion

EQUIPMENT



Chopping board
Sushi knife
Julienne peeler
Deep fryer

TIPS

- For 6 pieces, double the recipe.