Prawn Top-Up

A top-up of grilled prince or queen prawns with a sauce of choice.



Starter pan. Contains Shellfish - Dairy

INGREDIENTS

- 4 Prince: 2g Spicemate OR 2g Cajun, 10ml vegetable oil, 30ml Sauce of choice (Creamy Lemon Sauce recommended)
- 2 Queen: 2g Spicemate OR 2g Cajun, 10ml Vegetable oil, 30ml Sauce of choice (Creamy Lemon Sauce recommended)

METHOD

1. Oil the flat top and place the prawns flesh side down on the grill for approx. 1 minute.
2. After 1 minute turn the prawns over and cook for approx. 30 seconds.
3. Do NOT press the prawns down while grilling.
4. Place the prawns in a starter pan and garnish with a lemon wedge.
5. Serve with 30ml sauce of guest's choice.

GARNISH

- 1 Lemon wedge

EQUIPMENT

Flat top grill
Spatula