Spicy Prawns

Prince prawns cooked in spicy sauce and served with bread rolls and side.



Large pan, small pan, small coloured plate with serviette.

Contains Shellfish - Gluten

INGREDIENTS

- 12, 18 OR 24 Prince prawns (Head on, shell on, cleaned)
- 150ml, 210ml OR 270ml spicy sauce
- 2 OR 4 OB bread rolls
- 1 x side of choice

METHOD

1. Clean and de-vein the prawns. Do NOT butterfly. Keep head on, shell on, tail on.
2. Spoon sauce into a large pan.
3. Add the prawns and cook over medium heat.
4. Cook the prawns until the shells are bright orange.
5. Plate the prawns in a clean pan.
6. Spoon the remaining sauce over the prawns.
7. Serve with 200g side of choice in a small pan, and bread rolls on a small plate with a serviette.
8. Garnish with green garnish and a lemon wedge.

GARNISH

- 1 lemon wedge
- 1g spring onion (green garnish)

EQUIPMENT

- Large spoon
- Flat top grill
- Spatula
- Boiler table

TIPS

- Cook the prawns in the sauce. Do NOT butterfly the prawns.

WATCH THE METHOD

Spicing prawns https://www.youtube.com/watch?v=9M157PNMl68
How to clean prawns https://www.youtube.com/watch?v=xu-BEWmemkI
How to cook prawns https://www.youtube.com/watch?v=q5IDDxDNq-Y