Panko Prawns

Prince prawns crumbed in panko and served with ponzu or spicy sauce.



Small coloured plate with sauce bowl.

Contains Shellfish - Gluten - Egg - Soy

INGREDIENTS

- 4 or 8 Prince prawns (head off, shell off - HOSO)
- 5g OB dry mix
- 18g OB batter mix
- 5.5g OB Crunch
- 35ml Palm oil
- 30ml 30ml ponzu sauce OR 30ml spicy sauce

METHOD

1. Remove the head, shell and tail from the prawns and butterfly them.
2. Dip the prawns in OB dry mix, then batter mix, then OB Crunch.
3. Gently press the crumbed prawns in open hands to flatten and shape them.
4. Deep fry in hot oil (180°C) until golden brown.
5. Drain off excess oil and plate the OB Crunch prawns spread out.
6. Serve sauce of choice in a sauce bowl on the coloured plate.
7. Garnish with finely chopped green garnish and a lemon wedge.

GARNISH

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

EQUIPMENT

Deep fryer
Skimmer

TIPS

- Make sure all shell is removed before battering.
- Cold oil will make the prawns soak up oil and become soggy.

WATCH THE METHOD

Panko Prawns https://www.youtube.com/watch?v=1oIIv337NTY
How to clean prawns https://www.youtube.com/watch?v=xu-BEWmemkI
How to make panko prawns https://www.youtube.com/watch?v=1xEiQ1sLIA8