



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)
- OB dry mix
- OB batter mix
- Panko crumbs
- Palm oil
- 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 panko crumbs.
- 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 panko 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=1oIly337NTY>

How to clean prawns <https://www.youtube.com/watch?v=xu-BEWmemkl>



Food safety

From the SOP - what the kitchen must not skip on this dish.

PRAWN MARINADE DO NOTS

[SOP 9 - Food Book](#)

Don't pour the marinade ingredients over the prawns and then try and distribute the ingredients throughout the mixture. Don't use the prawns from the marinade longer than 2 days. Don't throw the butterflied prawns into the container, pack them neatly. This will ensure quick placing of the prawns on the grill when an order comes, through. Once the kitchen closes, wipe the container down. Move any left over prawns into the cold room. Use these prawns first using the FIFO guidelines. Each 568g portion contains: Typical energy as sold per 100g: 642kcal/2648kJ 182% 372g 531%



ON THE PASS

Panko Prawns

Plate - Small coloured plate with sauce bowl.

Method and video links are on page 1.