Prince Prawns

Prince prawns served classic or Cajun with side and guest sauce.



Platter for One. 1x sauce bowl.

Contains Shellfish - Dairy

INGREDIENTS

- Prince 12 / 18 / 24
- 5/10/20g Spicemate OR 5/10/20g Cajun
- 5/10/15ml vegetable oil
- 1 x side of choice
- 60ml / 90ml OR 120ml sauce of choice (Creamy Lemon Sauce recommended)

METHOD

1. Clean and butterfly the prawns.
2. Grill the prawns according to OB standards by sprinkling Spicemate over the flesh side and placing them flesh side down on the flat top.
3. If Cajun, sprinkle the Cajun spice over the prawns before grilling. Do not use Spicemate for Cajun.
4. When prawns turn opaque, turn once (approx. 1 minute on first side, 30 seconds on 2nd side).
5. Do not press the prawns down while grilling.
6. Plate the prawns on a platter for one.
7. Serve with guest's side and sauce of choice.
8. Garnish with a lemon wedge.

GARNISH

- 1 lemon wedge

EQUIPMENT

Flat top Grill
Spatula

TIPS

- Make sure the prawns are all evenly spiced.
- Do not press prawns down while cooking.

TAKEAWAY

Platter for One Box with 1x sauce container.

WATCH THE METHOD

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