Royal Trio For One

Grilled king, queen and prince prawns with sides and creamy lemon sauce.



Platter for One. 2x sauce bowls.

Contains Shellfish - Dairy

INGREDIENTS

- 2 Giant king prawns
- 4 Queen prawns
- 6 Prince prawns
- 100g Chips portion
- 60ml Creamy lemon sauce
- 100g Rice portion

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, as per the image.
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
- Chip scoop
- Deep fryer

TIPS

- Make sure the prawns are all evenly spiced.
- DO NOT press prawns down when cooking - this makes them loose moisture and stick to their shells.

TAKEAWAY

Platter for One Box with 2x sauce containers

WATCH THE METHOD

Royal trio for one https://www.youtube.com/watch?v=DBEfuNYSaEs