Tempura Prawns



Small coloured plate, Small sauce bowl

Contains Shellfish - Gluten - Dairy - Egg

INGREDIENTS

- 3 Prince prawns, shelled and cleaned. Head off, Tail on
- 5g OB Dry mix
- 10g OB Batter mix
- 7g OB Crunch
- 40g Avo crema
- 30g Shredded cucumber
- 15ml Sriracha mayo
- For 6pc double the recipe

METHOD

1. Peel the shell off the prawns, leaving the tail intact for presentation and devein the prawns and rinse well.
2. To prevent the prawns from curling during frying, make a few shallow diagonal slits across the underside (belly side) of each prawn.
3. Gently press the prawn straight between your fingers until it lies flat.
4. Pat the prawns dry with paper towels. This is important to help the batter stick and to reduce splattering during frying.
5. Coat the prawns in OB Dry mix and shake off the excess.
6. Dip the prawns in OB Batter mix and let the excess run off.
7. Gently drop into the oil and fry until golden brown. Approx. 3 mins. Drain off excess oil.
8. Plate the Avo crema in a crescent shape in the one side of a small plate.
9. Plate the cucumber on top of the Avo Crema, creating height and rest the 3 tempura prawns against the cucumber, tails up.
10. Serve with Sriracha mayo in a small sauce bowl and garnish with wasabi, ginger and pickled red onion.

GARNISH

- 1 Lemon wedge

EQUIPMENT

- Chopping board
- Sushi knife
- Julienne Peeler
- Deep fryer

TAKEAWAY

Soup & Salad Bowl with 1x sauce container

WATCH THE METHOD

Tempura Prawns https://www.youtube.com/watch?v=k1rr13Vj-6E
How to clean prawns https://www.youtube.com/watch?v=xu-BEWmemkI