



Tempura Prawns

Crispy battered prawns plated over avo crema and shredded cucumber, served with sriracha mayo.



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

GARNISH

- 1 Lemon wedge

EQUIPMENT

-  Chopping board



- Sushi knife
- Julienne Peeler
-  Deep fryer

NOTES

- Take away: Soup and salad bowl



WATCH THE METHOD

Tempura Prawns <https://www.youtube.com/watch?v=k1rr13Vj-6E>

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

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Plate - Small coloured plate, Small sauce bowl

Method and video links are on page 1.