Dynamite Prawns

Tempura prince prawns (head off, tail on) served on avo crema and shredded cucumber with sriracha mayo.



Starter pan. Takeaway: soup and salad bowl.

Contains Shellfish - Gluten - Dairy - Egg

INGREDIENTS

- 6 Prince prawns, shelled and cleaned (head off, tail on)
- 15g Dry mix
- 10ml OB Batter mix
- 10g Panko crumbs
- 2g Cajun spice
- 70ml Rapeseed oil
- 30ml Dynamite sauce (see Prep 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 curling, make a few shallow diagonal slits across the underside of each prawn.
4. Gently press the prawn straight between your fingers until it lies flat.
5. Pat dry with paper towels so the batter sticks and oil splatters less.
6. Coat in OB Dry mix and shake off the excess.
7. Dip in OB Batter mix and let the excess run off.
8. Fry until golden brown, about 3 minutes. Drain off excess oil.
9. Plate the avo crema in a crescent on one side of a small plate.
10. Pile the cucumber on the avo crema to create height.
11. Rest the 3 tempura prawns against the cucumber, tails up.
12. Serve 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

TIPS

- For 6 pieces, double the recipe.

TAKEAWAY

Soup & Salad Bowl