King Prawns

King prawns (4 or 8) grilled classic or Cajun, with a side and guest sauce.



Platter for One. 1x sauce bowl.

Contains Shellfish - Dairy

INGREDIENTS

- 4,6 OR 10 King prawns
- 5/10/12g Spicemate OR
- 5/8/10g Cajun spice
- 5ml OR 10ml Rapeseed oil
- 1 x Side of choice
- 60ml 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 when cooking. This makes them loose moisture and stick to their shells.

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