Prawn Top-Up

A top-up of grilled prince or queen prawns with a sauce of choice.



Starter pan. | Contains Shellfish - Dairy

INGREDIENTS

5 PRINCE PRAWNS

- 10ml rapeseed oil

METHOD

1. Oil the flat top and place the prawns flesh side down on the grill for approx. 1 minute.
2. After 1 minute turn the prawns over and cook for approx. 30 seconds.
3. Do NOT press the prawns down while grilling.
4. Place the prawns in a starter pan and garnish with a lemon wedge.

GARNISH

- 1 Lemon wedge

EQUIPMENT

Flat top grill
Spatula

TAKEAWAY

Soup & Salad Bowl