Prince Prawns

Prince prawns served classic or Cajun with side and guest sauce.



Platter for One. 1x sauce bowl.

Contains Shellfish - Dairy

INGREDIENTS

- 12/18 OR 24 Pre-marinated Prince prawns OR
- 5/10/20g Cajun spice
- 5/10/15ml rapeseed oil
- 1 x side of choice
- 60ml / 90ml OR 120ml sauce of choice (Creamy Lemon Sauce recommended)

METHOD

1. Clean and butterfly the prawns.
2. Pre-marinade as per OB standards.
3. Grill the prawns according to OB standards by placing them flesh side down on the flat top.
4. If Cajun, sprinkle the Cajun spice over un-marinated prawns before grilling. (Do not use marinated prawns for Cajun)
5. When prawns turn opaque, turn once (approx. 1 minute) on first side, 30 seconds on 2nd side)
6. Do not press the prawns down while grilling.
7. Plate the prawns on a Platter for One.
8. Serve with guest's side and sauce of choice.
9. Garnish with a lemon wedge.

GARNISH

- 1 lemon wedge

EQUIPMENT

Flat top Grill
Spatula

TIPS

- 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