

# CRUMBED BUTTERFLY PRAWNS SERVED WITH PEANUT COCONUT SAUCE & SIDE SALAD

Serves 6 as starter



## INGREDIENTS:

- ☐ 500 g Breco Crumbed Butterfly Prawn Tails
- ☐ Oil for deep frying

### **Peanut coconut sauce:**

- ☐ 2 fresh chillies, chopped
- ☐ 2 small onion, chopped
- ☐ 2 tbsp chopped ginger
- ☐ 1 stick of finely chopped, fresh lemon grass
- ☐ ½ tsp shrimp paste
- ☐ 2 tbsp sweet Indonesian soy sauce
- ☐ 3 tbsp peanut oil
- ☐ 2 tbsp lime juice
- ☐ 2 tbsp peanut butter
- ☐ 4 cloves peeled garlic
- ☐ 2 tbsp honey
- ☐ 1 can coconut milk

### **Side salad:**

- ☐ 2 red onions, peeled, thinly sliced and salted lightly
- ☐ 4 oranges, peeled and thinly sliced
- ☐ 1 red pepper, thinly sliced
- ☐ Orange, juiced and zested
- ☐ 1 tbsp chopped fresh coriander
- ☐ 2 tbsp chopped chives

## METHOD:

01. Make the sauce first. Place all the sauce ingredients into a liquidiser and whiz until smooth. Pour into a small saucepan and heat through until warm. Spoon the sauce into a bowl.
02. Next, make the salad. Arrange the onion and sliced oranges onto a platter, juice with the orange juice, garnish with the orange zest, chopped coriander and chives.
03. Now fry the prawns. Heat the oil and fry the prawns in small batches until golden brown. Drain on paper towel and place the prawns on a platter.
04. To serve: Divide the prawns onto six plates. Serve with the salad and sauce.