

CRUNCH TIME

Coconut Prawn Skewers



Serve Information: 1 Plate Of Prawn Skewers With Dipping Sauce

INGREDIENTS:

9 king prawns, heads removed,
peeled, deveined, tails intact
1 egg white
1 lime
2cm piece ginger
80g fine desiccated coconut
1 tbsp sesame oil
1 lime, cut into wedges
1 stem coriander
2 tbsp hoisin sauce
2 tbsp sweet chilli sauce
2 tbsp soy sauce

EQUIPMENT:

Grill plate
Zester/ grater
Chopping board
Sharp knife
Lime juicer
2 bowls
Several spoons
9 bamboo skewers
Tray
Pastry brush
Tongs
Dipping sauce serving bowl
Serving plate

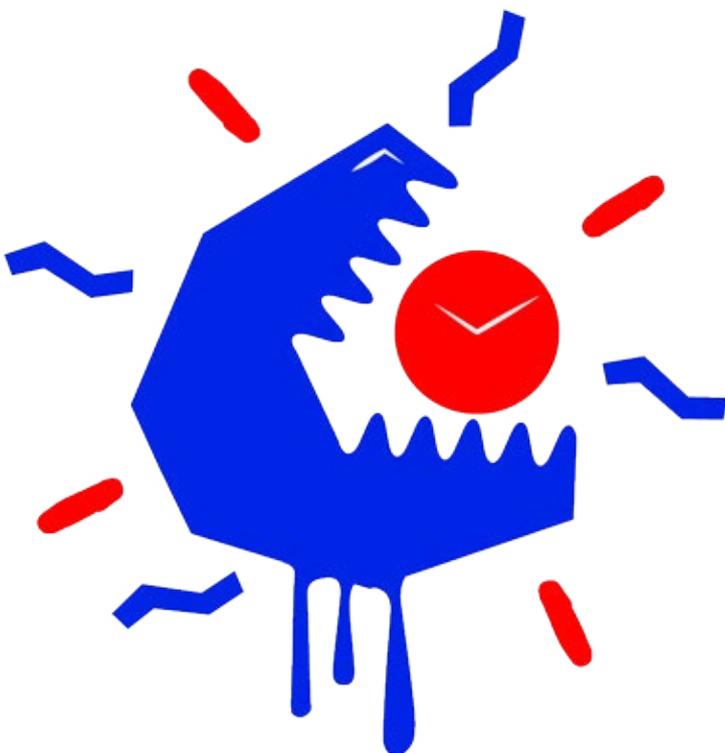


METHOD:

1. Heat the grill plate on the stove
2. Zest the lime. Cut the lime in half and then juice the lime
3. Grate half of the ginger
4. Mix together the egg white, lime zest, lime juice and grated ginger in a bowl and toss the prawns through the mixture
5. Skewer each prawn with a bamboo skewer by inserting it through the tail and out the top end
6. Place desiccated coconut on a tray and coat the prawns in coconut
7. Brush the grill plate with sesame oil
8. Place the prawns on the hot grill and cook on either side
9. To make the dipping sauce, chop the coriander
10. Combine the hoisin sauce, sweet chilli sauce, soy sauce and coriander and mix.
Pour the dipping sauce into a bowl
11. Serve the prawn skewers on a plate with the dipping sauce and the lime wedges on the side

ADDITIONAL NOTES:

Peel prawns, remove heads, devein, keep tails intact
Separate egg white and egg yolk



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