Cornflake Prawns

A crunchy cereal crust coating a juicy prawn with a sweet tangy dipping sauce. This recipe is a guaranteed crowd pleaser and a perfect starter to any meal.

Ingredients

1kg extra large green tiger prawns, peeled

¼ cup coconut milk

1 garlic clove, crushed

¼ cup plum sauce

½ long chilli, deseeded and chopped

1 tbsp sesame oil (optional)

1 lime, zested and juiced

½ cup corn flour

1 egg, whisked

1 tbsp milk

3 cups cornflakes, coarsely crushed

Olive oil or vegetable oil for frying

Method:

1. To straighten the prawns, take a sharp knife and make a series of cuts on the underside of the prawn. Bend it backwards or flatten on your chopping board to lengthen.
2. In a medium bowl, add the coconut milk, garlic, prawns and season well with salt and pepper. Mix to combine, then refrigerate until ready to use.
3. Make the sauce by combining the plum sauce, chilli, sesame oil and lime zest and juice. Set aside until ready to use.
4. To crumb, set up 3 shallow bowls. Add cornflour to the first bowl, egg and milk to the second, and the crushed cornflakes to the third.
5. Dip each prawn into cornflour (dust off excess), followed by egg and finally in the cornflakes. Set aside on a tray.
6. Heat a large frying pan over medium high heat. Add enough olive oil or vegetable oil to coat the base. When the oil is hot, fry the prawns in batches until golden brown and cooked through. Transfer to a paper towel lined plate or rack.
7. Serve warm, with the plum sauce.