
PRAWNS IN 3 TEXTURES

Adria: 1598

Preparing prawns

1. Remove legs and peel
2. Separate head and front legs.
3. Skewer tail and package for sous vide.
4. Package heads.
5. Cook tails and heads SV 60C, 9m.
6. Dredge legs in flour and fry in 170C oil

Prawn essence

7. Squeeze cooked heads to release coral and juices
8. Strain

Serve

9. Dust fried legs with paprika
10. Serve essence in small bowl

COMMENTS:

11. The skewer could not be removed after cooking. Consider omitting and allowing legs to curl
12. Garnished with roe and store-bought seaweed salad

Components

Prawns - 10
Skewers – 10
Oil – to fry
Glutinous rice flour – to dredge
Salt
Smoked paprika