

Recipe of the Week!

Prawn Toast

800g Green Prawns
1/4 cup Spring Onions finely chopped
1/4 cup Coriander Leaves finely chopped
1 tblspn Ginger finely sliced
2 teaspns Shao Hsing Wine (or Dry Sherry)
1 teaspn Soy Sauce
1 Egg White Lightly Beaten
1/2 teaspn Sea Salt
6 Slices thick white bread
1/4 cup Sesame Seeds
Vegetable Oil for Deep Frying

Peel and De-vein prawns, then cut into 1.5cm pieces. Combine prawn meat with spring onions, coriander leaves, ginger, sherry, soy sauce, egg white and sea salt. Mix well. Remove crusts from the bread and cut each slice into half. Lightly press a tablespoon of prawn mixture onto each piece of bread covering well.

Roll each piece of prawn bread in sesame seeds to coat.

Heat oil in a hot wok or pan until hot.

Place prawn toasts into oil prawn side down. Deep fry on medium heat for 1 minute. Turn toasts over and cook for a further minute or until lightly browned and cooked through then drain on kitchen paper.

Serve immediately with sweet dipping sauce of your choice.