

Coconut Crumbed Prawns

From the Ezy Aussie Prawn Peeler kitchen

Crumbed prawns coated in panko bread crumbs and flaked coconut make a tasty treat. Serve them with a light salad. We also recommend teaming them with our lime aioli dressing.

Ingredients

- 10 large prawns
- 2 slices bread
- ½ cup coconut flakes
- ¼ cup plain flour
- Pinch of Salt
- 1 Egg
- Peanut Oil



Method:

Heat oven to 150 degrees celsius. Use a food processor to make coarse crumbs from the bread. Lay the crumbs on a baking sheet and put into the oven for 6 to 8 minutes till dry but not toasted.

Use the Ezy Aussie Prawn Peeler to peel and de-vein the prawns, leaving the tail intact. Do this by removing the shell to the beginning of the last segment. Using a sharp knife, cut down the back of the prawn along the line where the vein was, taking care not to cut through. Open the prawn out to butterfly. Use the side of your knife to flatten the prawn.

Combine one cup of dry bread crumbs with the the coconut flakes and flour. In a separate bowl beat the egg with a fork. Coat the prawns with egg, and then with the crumb mixture. Place on a plate and chill in the freezer for a few minutes while you heat the oil.

Pour 1/2 cm of oil into a pan and bring to medium heat. Test the temperature by dropping in a few dry bread crumbs. When the crumbs lightly brown, the oil is the correct temperature.

Fry the prawns in the oil, one side at a time till brown. Remove and drain on paper towel.