

Fried Prawn Tacos

Serves 4-6 people



Ingredients:

Prawn filling

12 whole king prawns,
body shells removed,
heads and tail still intact
Panko breadcrumbs
Plain flour
Eggs
Oil, for frying

Guacamole

2 avocados
1 truss tomato, diced
1 tbs pickled
jalapeños, diced
¼ cup coriander
1 lime
Salt
Pepper

Salsa

1 truss tomato, diced
1 red shallot, diced
1 cucumber, diced
Salt
Pepper
Extra virgin olive oil

To serve

1 packet soft tortillas
Coriander
Lime

Method:

1. Preheat the oil.
2. Coat the prawns in flour, then egg, then the panko breadcrumbs and fry until golden. Drain and cool.
3. To make the guacamole, mix the avocado with the diced tomato, jalapeños, coriander, lime and season to taste.
4. To make the salsa, combined the diced tomato, shallot and cucumber and season with salt, pepper and olive oil.
5. Assemble tacos with salsa, guacamole, a prawn in each, extra coriander and a squeeze of lime.

Recipe by Chef Laura Sharrad



Laura Sharrad entertains with Early Settler

We're delighted to have celebrity chef, author of My Italian Kitchen, TV personality and restaurant owner, Laura Sharrad, contribute to our Outdoor Collection book this year.