

GOLDEN PRAWN FRITTERS WITH HERBS & FISH SAUCE DRESSING

Serves – 4

Recipe By Courtney Roulston

Prep Time – 15 minutes

Cooking Time – 15 minutes

*Traditionally made in Vietnam with whole prawns & sweet potato matchsticks...I`ve given these a easy one-bite makeover for your next celebration. These are the perfect party bite!

Ingredients

500g Australian Raw black tiger prawns
¼ bunch coriander, stems & leaves separated
2 green spring onions, finely sliced
½ teaspoon ground turmeric
sea salt to taste
1 free range egg, beaten
180ml coconut milk (from a can)
¼ cup cornflour
¾ cup self-raising flour
Baby Gem or Iceberg lettuce leaves to serve
3 cups of sunflower oil for frying

Dipping sauce (Nuoc Cham):

1 clove garlic, finely minced
1 long red chilli, finely chopped
3 tablespoons fish sauce
2 tablespoons white vinegar
2 tablespoons caster sugar
1 tablespoon lime juice, plus extra wedges to serve

Method

Step 1. Peel the prawns and remove the intestinal track. Roughly chop the prawn meat into 2 or 3 pieces and place into a large mixing bowl. Finely chop the coriander stems and add into the prawns along with the spring onions, turmeric, pinch of salt, egg, coconut milk, cornflour and self-raising flour. Stir well so everything is evenly mixed and you have a thick chunky batter.

Step 2. Mix all of the dipping sauce ingredients in a bowl and set aside.

Step 3. Heat 2cm of oil in a frying pan over a medium heat. Place tablespoon sized amounts of the prawn batter into the oil and fry in batches for 3-4 minutes, or until the fritters are golden and puffed and the prawns are cooked through. Place the fritters onto paper towel to drain and season with sea salt while they are hot.

Step 4. Place the fritters onto a large serving platter with the dipping sauce, lettuce leaves, coriander tops and extra lime wedges. Serve warm.