



# Coconut crumbed prawns with lime aioli

Recipe by V-ZUG LTD



Preparation	20 Mins
Cooking time	6 Mins
Portions	4
Appliance	Combair-Steam SL from 2015

## King prawns

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- 400 g king prawns, peeled and deveined
- 50 g flour
- 2 eggs
- 50 g desiccated coconut
- Chilli salt

Pat the prawns dry with kitchen paper, season them with chilli salt and then roll in flour.

### **(Pre-)heat cooking space to 200 °C with Hot air + steaming**

Crack open and beat the eggs well. Coat the prawns by dipping them first into the egg mixture, then the desiccated coconut. Place the prawns on a baking tray lined with baking paper. Ensure the prawns are not touching each other.

Put the baking tray into the preheated cooking space. Bake.

### **Put the pastry in**

**Hot air + steaming 200 °C for 6 Mins**

## Lime aioli

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- 100 g aioli
- 1 lime
- ½ bunch of coriander

Wash, zest and juice the lime. Finely chop the coriander. Mix all the ingredients together to make a sauce.

Serve the prawns with the aioli.

## Accessories

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- Baking tray

