



Coconut crumbed prawns with lime aioli

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制备过程	20 分钟
烘烤的时间	6 分钟
时间：烘烤时间取决于机器	
份	4
电器	Combair-Steam SE 自 2015 年

King prawns

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.

将发酵桶预加热 热风+清蒸 到 **200°C**

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.

放入糕点

在 热风+清蒸 期间为 **200 6 分钟°C**

Lime aioli

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.

配件

Baking tray

