Coconut crumbed prawns with lime aioli

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 4

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.

(For)varm ovnrummet til 200 °C i Varmluft med damp

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.

Sæt bagværket ind

Varmluft med damp 200 °C i 6 Min.

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.

Tilbehør

Baking tray

Yderligere oplysninger

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