Coconut crumbed prawns with lime aioli

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 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.

(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

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

Baking tray

Additional information

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