

PROFESSIONAL

Spiced Panko Coconut Prawns RECIPE

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<?xml version="1.0"?>
TIME
20 Mins
INGREDIENTS
7 items

MAKES

8 servings

Super easy, quick and delicious coconut prawns. These are crunchy and tasty and can be served multiple ways. Served here with a simple garnish, it's great for sharing with a few people or having as a main. The double crumb process adds the extra crunch. SHARE

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INGREDIENTS

- 8 large banana prawns, cooked, de-shelled and tails kept on
- ½ cup panko breadcrumbs
- ½ shredded coconut
- ½ cup plain flour
- 2 eggs, whisked
- 2 limes, cut into wedges
- 4 tbsp. MasterFoods™ Professional Tartare Sauce, to serve

PRODUCTS USED



MasterFoods Professional Gluten Free Tartare Sauce 2.3kg

SEE DETAILS

Cooking Instructions:

1. 1

Pre-heat oven 180°C.

2. 2

Combine the panko and coconut in a bowl, ready to dip. One prawn at a time, coat in flour, then egg wash, then panko-coconut mixture. For a second time, dip back into the egg wash and then into the crumb mix again.

3. 3

Place onto a tray lined with baking paper.

4.4

Bake for 6 - 8 minutes or until prawns are cooked through.

5. 5

Season with some extra sea salt once out of the oven and serve with tartare sauce and lime wedges on the side.

Tips:

1. 1

These can be enjoyed as mini sliders with lettuce and pickles.

2. 2

Also great with MasterFoods™ Professional Mild Sweet Chilli Sauce.

3. 3

Replace the prawns with cauliflower for a vegetarian option.

More Recipes Like This



Choc-Berry Bircher Muesli

Cooking time

10 min

Ingredients

11 items

SEE DETAILS



Shredded Barbecue Chicken Pancakes

Cooking time

60 MINS

Ingredients

8 items

SEE DETAILS



Gua Bao Buns

Cooking time

10 min

Ingredients

11 items

SEE DETAILS



New York Inspired Tagliatelle Pasta

Cooking time

15 minutes

Ingredients

9 items

SEE DETAILS

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