



## Fresh Exmouth Tiger Prawns – Butterflied in Breadcrumbs

Fresh king prawns tiger if u can get them, peel leave tail on slit down the vein and gently butterfly using your fingers.

Breadcrumbs, parmesan, grated lemon into first bowl seasoned flour in second beat an egg in another. Dip prawns into flour then egg then breadcrumbs (shop are ok, better to make your own!). Heat 50/50 canola and evoo in a frypan to cover about 1/2-inch, heat till it just starts to smoke turn down to med. Place cutlets into pan for about 45 secs then turn until crispy and golden about 30 secs careful easy to burn or overcook. Dry on a paper towel. Sauces: mix Greek yoghurt (3 tbsp) and 3tsp sweet chili sauce. Mix mayonnaise again 3 tbsp or Aioli, squirt tom sauce sprinkle paprika for the other. Dip in either sauce and enjoy...fresh king prawns tiger if u can get them, peel leave tail on slit down the vein and gently butterfly using your fingers.

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