



At The Dorchester



SLURP

Butterflied Tiger Prawn Toast



@catererchronicles Wine Pairing

Chateau L'Arnaude Méditerranée Rosé

This Provençal-style rosé is fresh and crisp. It will be the perfect accompaniment to the sweet and juicy tiger prawns. At just £8.95 on slurp.co.uk this is a bargain!

Ingredients:

- Raw whole King prawns preferably with tails attached, approx 300g
- Sliced white bread*, one slice cut into four neat rectangular shapes to cover length of one prawn.
- 1 Egg
- Corn starch 50g
- 50g water
- Table Salt 1g
- Granulated Sugar 5g
- Pinch of White Pepper
- Oil for frying, preferably not Olive oil and definitely not Sesame oil

Method

1. Wash and pat dry the prawns, using a sharp knife, carefully butterfly the prawns along the length, removing the black vein afterwards. Flatten gently with side of a wide blade.
2. Beat the egg and combine with the next 5 ingredients, mixing into a slurry, add the prawns and gently mix to combine, you can refrigerate the marinated prawns for later use at this stage.
3. When ready to prepare, take one rectangle of bread, lay a prawn along its length, press down gently so the slurry sticks to the bread. Do this with the remaining prawns and bread until all are used up.
4. Heat enough oil in a saucepan or alternatively a deep fat fryer if you have one.
5. The oil should be heated to 100 degrees, an oil thermometer would be handy for this, otherwise, test with a small piece of bread, it should sink slightly before coming up and bubbling in the oil.
6. Avoiding crowding the pan with too many pieces, which may lower the oil temperature too much.
7. It's advisable to double fry the Prawn toasts, first fry to seal and put some colour into them and secondly to crisp up. Total fry time around 6 minutes. (For safety, never fill oil above half way and never leave cooking oil unattended.)
8. While frying in batches, they can be kept warm in a pre heated oven on a rack , not on kitchen paper unless you want a soggy bottom! Best served immediately.

*Types of suitable bread: for those that may not want to use refined white bread, we recommend sliced sourdough bread cut to size as an alternative. Brown Bread or Wholegrain bread is not suitable, the texture being too coarse.