

KATAFI WRAPPED PRAWNS, PEAR AND GREEN CHILLI SALSA

EQUIPMENT

MIXING BOWLS, FORK, CHEF'S KNIFE, SOLID BAKING TRAY, SPOONS

INGREDIENTS

10-12 LARGE GREEN PRAWNS, 1 PACKET KATAFI PASTRY, 2CM PIECE PEELED GINGER, 1 GREEN PEAR, ½ SPANISH ONION, ½ GREEN CHILLI, 6 SPRIGS CORIANDER, 1 EGG, LEMON INFUSED EXTRA VIRGIN OLIVE OIL, SALT FLAKES

METHOD

ROUGHLY CHOP HALF THE CORIANDER AND PLACE IT IN A SMALL MIXING BOWL, GRATE THE GINGER OVER THE CORIANDER MIX AND SET ASIDE.

PEEL THE PRAWNS AND REMOVE THE VEIN LEAVING THE TAIL INTACT AND ADD THE PEELED PRAWNS TO THE CORIANDER AND GINGER. TOSS THE PRAWNS IN THE MARINATE TO COAT EVENLY.

CRACK AN EGG INTO ANOTHER MIXING BOWL, WHISK THE EGG WELL AND SET ASIDE.

LIGHTLY OIL A SOLID BAKING TRY AND SET IT ASIDE.

REMOVE APPROX 10-12CM X 3CM STRANDS OF THE KATAFI PASTRY AND PLACE IT ON THE BENCH. DIP ONE PRAWN INTO THE WHISKED EGG AND DRAIN IT THEN PLACE IT ON THE EDGE OF THE PASTRY AND ROLL THE PASTRY AROUND THE PRAWN AND GENTLY SQUEEZE TO SEAL THE END.

PLACE THE WRAPPED PRAWNS ON THE OILED BAKING TRAY AND REPEAT WITH THE REMAINING PRAWNS.

ONCE ALL THE PRAWNS ARE WRAPPED SEASON WITH SALT AND PLACE THE TRAY INTO A PRE-HEATED OVEN COMBI SETTING 210°C FOR 8-10 MINUTES.

WHILE THE PRAWNS COOK PREPARE THE SALSA BY FINELY DICING THE SPANISH ONION AND GREEN PEAR AND ADD THEM TO A SMALL MIXING BOWL. FINELY CHOP THE CORIANDER AND GREEN CHILLI AND ADD TO THE PEAR AND ONION MIX. SEASON THE SALSA WITH SALT AND DRESS IT WITH LEMON INFUSED EXTRA VIRGIN OLIVE OIL MIX THE SALSA WELL AND SET ASIDE.

TO FINISH PLACE SMALL MOUNDS OF SALSA ON A PLATE OR INTO SERVING SPOONS AND PLACE A PRAWN ON EACH MOUND OF SALSA AND SERVE.

HINTS & TIPS

- KATAFI PASTRY CAN BE FOUND IN MIDDLE EASTERN AND MEDITERRANEAN GROCERY STORES, OFTEN USED FOR SAVOURY DISHES IT IS EXCELLENT ALSO FOR SWEET APPLICATIONS AND WHEN BAKED OR FRIED PROVIDES AN INTERESTING TEXTURE TO ANY DISH.
- ANY PRAWN DISH RELIES ON THE BEST PRAWNS YOU CAN FIND BE SURE TO SOURCE FRESH NOT FROZEN PRAWNS IF POSSIBLE