

THE NEFF KITCHEN



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Chilli prawn coconut skewers

By Warren Carle

Serves: 10-12 serves

Cooking time: 5-8 minutes

Prep time: 30 minutes

Function: full surface grill

Resting Time: 1 hour

Ingredients

200 g coconut milk
1 stalk lemongrass, roughly chopped
1 clove garlic, roughly chopped
2 Birdseye chilli, roughly chopped
1 tsp fish sauce
2 tsp brown sugar
75 g desiccated coconut
2 eggs
1 kg medium sized prawns (approx. 30 per kg), peeled, tailed and deveined
Bamboo skewers
2 limes, cut into wedges

Method

Place the coconut milk, lemongrass, garlic, chilli, fish sauce and brown sugar into a blender and puree until smooth. Remove from the blender and place into a medium bowl. Add the eggs, prawns and desiccated coconut, mix together and marinate for 1 hour.

Soak bamboo skewers in water for 1 hour then thread 3 prawns on to each skewer.

Heat the grill on Full Surface to 250°C. Line universal tray with baking paper and top with wire rack. Place the skewers on a wire rack and place in oven on shelf level 4. Cook for 2-4 minutes or golden, each side. Serve immediately on a platter with lime wedges.

Notes

The prawn size used for this recipe is U15. This means there are 30 prawns per kilogram. Using larger or smaller prawns will affect the cooking time. The tails are removed to prevent burning and to make the skewers easier to eat.