



Salt and Pepper Prawns with Sweet Chilli Dipping Sauce

Hello everyone and thanks for reading.

Thought I would just write a quick hello as I will be away most of the month.

My new spring and summer menus are now posted on my website and able to be viewed at http://tyronepower-personalchef.com/tyrone_power_newsletters.html

This month's recipe of the month was inspired by my little trip through Singapore; these tasty little treats make a fantastic starter to any meal.

Try a new world Riesling or Gewurtztraminer to compliment this dish.

Salt and Pepper Prawns with Sweet Chilli Dipping Sauce

Serves 4

Ingredients

8 Jumbo tiger prawns
3 Long red chillies
75g of Fresh Ginger
4 Cloves of Garlic
1/4 a cup of water
½ a cup of white vinegar
1 ½ cups of sugar
2 Tbls of ground black peppercorns
2 Tbls of ground Szechuan peppercorns
2 Tbls of salt
1 Cup of flour
1 Bottle of peanut or ground nut oil for frying
1 Cup of milk

Method

- 1) In a food processor, place you chillies, ginger and garlic, process until fine, then place in a saucepan
- 2) Add your vinegar, water and sugar, bring to the boil and simmer for 40 mins. Once it is ready place to one side to cool
- 3) Next, heat up your oil, whilst it's warming up; place your flour, salt and ground peppercorns into a bowl and you milk into another bowl. Toss your prawns, first into the milk and coat well then into the flour mix making sure they are coated all over, shake off any excess flour and place them into the hot oil for 2-3 mins or until cooked, turning once.
- 4) Remove from the oil and drain on kitchen towel, serve with the chilli sauce and wedges of lime.

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