

**Sesame Prawns**  
with  
**Sweet Lemon Myrtle Chilli Sauce**

**SERVES 4**

<b>To crumb the Prawns</b>	
5-6 x 21-25 prawn tails per person ½ cup Panko bread crumbs ½ cup sesame seed Flour 1/2 tsp ground Lemon Myrtle Eggwash (1/2 milk 1/2 egg beaten together highly seasoned with Thai fish sauce)	Prawn tails may be skewered or left singly. First dredge the prawns in flour lemon myrtle mix and shake off excess. Dip in eggwash and then the seed/bread mixture to coat evenly. Store crumbed prawns open on trays lined with absorbent paper in the fridge in a single layer, not piled up, so they do not get soggy.
<b>To cook and serve</b>	
Banana leaf cut into squares ¼ fresh lime per serve 30 ml Tuckeroo Sweet Lemon Myrtle Chilli Sauce per person Sea salt Deep frying oil	Preheat deep fryer to 180 deg C. Fry prawns in small batches to cook quickly to a light golden brown; ideally a little under done in the very centre when taken out of the fryer (the latent heat will finish the cooking). Season. Arrange on the plate a small square of banana leaf and swirl around the sauce. Place the prawns and lime on the leaf.