

Less than 30 minutes

Serves 4

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Ingredients:

Prawns:

- 3 cups (750ml) oil
- 16 prawns, heads removed, peeled and deveined
- Flour, for dusting
- 2 egg whites, whisked
- 1½ cups (375ml) desiccated coconut

Dressing:

- 2 red chillies, finely chopped
- Juice (90ml) and grated peel of 3 limes
- 3 Tbsp (45ml) grated coconut (optional)
- ¼ cup (60ml) sesame oil

Mayo:

- Wasabi paste or matcha tea powder, to taste
- ½ cup (125ml) kewpie or regular mayonnaise
- Lime wedges, for serving

Method

1. Heat oil in a pot.
2. Pat prawns dry and thread on bamboo skewers.
3. Dust with flour, dip in egg and then coat with coconut.
4. Fry prawns for 1-2 minutes or until golden.
5. Drain on paper towel.
6. Combine dressing ingredients and set aside.

7. Stir wasabi into mayonnaise and set aside.
8. Drizzle prawns with dressing and serve with mayo and lime on the side.

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