Less than 30 minutes Serves 4 Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients: Prawns:

- 3 cups (750ml) oil
- 16 prawns, heads removed, peeled and deveined
- Flour, for dusting
- 2 egg whites, whisked
- 1¹/₂ 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
- 1/2 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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