

SAUTE KING PRAWNS WITH LEMON GRASS AND CHILLI MAYONNAISE

Ingredients-SERVES 2

1 doz half shelled tiger prawns
Fresh coriander
15g Thai green curry paste
15g vegetable oil

Mayonnaise

80g mayonnaise
10g Sweet chilli sauce
Half a lime
7g lemongrass puree

Method

Heat a non stick frying pan and add the oil. Lightly fry the prawns and stir in the thai green curry paste. Once cooked remove from the heat, add the chopped coriander and serve. Mix the mayonnaise, sweet chilli and lemon grass and the juice from half a lime. Once again this can be done in advance to improve flavour.