

LINCOLN WILD KINGS



Taste Australia's
Seafood Frontier



the recipes

www.lincolnwildkings.com.au



coconut chilli

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1kg Lincoln Wild king Prawns
500g shredded coconut
1 small jar of SPC plum sauce
100ml plain flour
3 whole eggs
200ml milk
1/4 teaspoon chilli
100ml sweet sherry
1/2 litre oil (for frying)

Method

Remove shells from prawns, leaving tails intact. Butterfly and de-vein prawns. Flour prawns and dip into egg wash (combined eggs & milk). Roll prawns in shredded coconut, flattening to shape. To make sauce combine plum sauce, sherry and chilli in a separate frying pan, fry prawns in medium hot oil until golden brown. Arrange fried prawns onto serving platter accompanied by sauce in a small serving dish at the centre.



prawn risotto

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1kg Lincoln Wild king Prawns
1 litre water
50g butter
1 stalk celery
1 onion, chopped
2 spring onions, chopped
2 garlic cloves, chopped
1 1/4 cups risotto rice
2/3 cup dry white wine
1/2 teaspoon powdered saffron or a pinch of saffron threads
2 tablespoons freshly grated parmesan cheese
2 tablespoons chopped fresh flat parsley (to garnish)
salt & ground black pepper

Method

Peel fresh prawns and retain shells. To make fish stock place shells, celery and onion together in water, bring to boil. Season to taste and simmer until reduced by one third. Melt the butter in a heavy pan. Add the spring onions and garlic and sauté until soft. Add the rice and stir to coat the grains with butter. Add wine and cook over a medium heat, stirring occasionally until the rice has absorbed wine. Add a ladleful of hot stock and saffron rice and cook, stirring constantly until the liquid has been absorbed. Add the shellfish and stir well. Continue to add stock a ladleful at a time, waiting until each quantity has been absorbed before adding more. Stir the mixture for about 20 minutes, until the rice is swollen and creamy. Quickly mix in the freshly grated parmesan, season to taste and sprinkle with chopped parsley.



prawn curry

Prawn curry

1 kg whole green lincoln wild king prawns
4 tablespoons vegetable oil
3 medium onions, 1 thinly sliced, 2 finely chopped
6 garlic cloves, finely crushed
1 teaspoon chilli powder
1 1/2 teaspoon ground turmeric
1/2 cup tamarind juice (or lemon or lime)
1 teaspoon mint sauce
1 teaspoon raw sugar
1 1/2 cups fresh coriander, chopped
salt to season

Method

Heat oil in a frying pan and sauté the sliced onion until golden. In a bowl combine garlic, chilli powder and turmeric with a little water to form a paste. Add to the browned onion and simmer gently for a few minutes. Add chopped onions to the pan and sauté until translucent. Add the tamarind juice, mint sauce and sugar. Add salt to taste and simmer for a further few minutes. Peel and de-vein prawns. Add to spice mixture with a small amount of water and cook over a medium heat, stirring constantly until the prawns turn orange in colour. Add coriander and fry over a high heat for several minutes to thicken the sauce. Garnish with sprigs of coriander.