



## Thai Prawns with Lime & Coriander Mayonnaise

Recipe by Virginia Lee-Laurie

30 raw green prawns, peeled & deveined  
Tooth Picks

### Marinade:

$\frac{1}{4}$  cup coconut cream  
2 tbsp red curry paste  
1 tbsp Lemongrass, white part only  
1 tsp raw sugar

3 Kaffir Lime leaves\*  
1 small red chilli,  
2 cloves garlic, minced

### Lime & Coriander Mayonnaise

$\frac{1}{2}$  cup good quality egg mayonnaise  
1 tbsp lime juice

1 tbsp coriander, finely chopped  
Zest of 2 limes

### Garnish:

Coriander sprigs

Lime wedges

### Method:

1. For marinade, roughly chop lemongrass, lime leaves, chilli and garlic. Combine with remaining marinade ingredients in a food processor and process to a fine paste.
2. Place marinade in a shallow dish and add prawns. Toss to coat, cover with plastic wrap and marinate in the fridge for at least 2 hours, preferably overnight.
3. Heat a char grill to high and cook the prawns for 1 minute each side or until cooked.
4. Arrange prawns on a platter and stick a tooth pick into each one.
5. Combine mayonnaise ingredients and place in a small serving bowl.
6. Garnish platter with coriander sprigs and lime wedges and serve with Lime & Coriander Mayonnaise.

\*Fresh Kaffir Lime leaves are available from Chung Vinh Phat Asian Grocery at 135 Moorabool Street.

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