

BBQ Green Chilli Prawns with Coriander Lime Dressing

Wine Pairing: Longview
Whippet Sauvignon Blanc
Serves: 4

Prep Time: 30 min
Cooking Time: 8 Min

Instructions

- 1:**
Place all marinade ingredients in blender and process until smooth. If it too thick, loosen with a little water. Toss over prawns and marinate for 3 hours or overnight.
- 2:**
Add all dressing ingredients to a blender and process until smooth.
- 3:**
BBQ the marinated prawns on a high heat until opaque.
- 4:**
Arrange the prawns on your serving plate and drizzle with dressing. Finish with pulled fresh coriander leaves to taste.

***the marinade and dressing last in the fridge for up to one month. You may not need to use all in one go depending on the size of your prawns.

Notes

A splash of Whippet Sauv Blanc over the prawns while cooking doesn't go astray!!

Ingredients

1kg raw peeled prawn cutlets

MARINADE

8 cloves garlic
20 fresh coriander roots—wash well
20 whole white peppercorns
2 Tbsp sea salt
4 Tbsp castor sugar
1 cup vegetable oil

DRESSING

5 green chillis—seeds removed
10 coriander roots—wash well
4 garlic cloves
100ml lime juice
50ml fish sauce
100ml cold water
80g castor sugar

Pulled coriander leaves for garnish

