



Crispy Panko Prawns with Tartar Sauce



the Combi Wave™ 3 in 1

Breville®

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 Prep: 20 minutes / Cook: 7 minutes

 Serves: 4



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2 tbsp plain flour
½ tsp chilli powder
Sea salt and freshly ground black pepper, to season
1 large egg, lightly beaten
½ cup (30g) panko breadcrumbs
12 large raw prawns, peeled, deveined, leaving tails intact
Cooking oil spray
Parsley and lime, to serve

Tartar Sauce

½ cup (110g) mayonnaise
2 tbsp lemon juice
2 tbsp capers, rinsed, drained, coarsely chopped
2 tbsp finely chopped gherkins
1 green onion, finely chopped
1 tbsp finely chopped flat-leaf parsley

Method

1. **Make the Tartar Sauce.** Combine all the ingredients in a small bowl.
2. Place the flour, chilli powder, salt and pepper in a medium bowl. Place the egg and panko in two separate bowls.
3. Working in batches, toss the prawns in the flour and shake off any excess. Dip in the egg and allow excess to drain off, then dip into the panko, pressing on the crumbs to ensure prawns are evenly coated. Place the prawns in a single layer on a tray, cover with plastic wrap and refrigerate until required.
4. Press **AIRFRY** and set 230°C for 7 minutes. Place the Combi Crisp pan on the turntable in high position and press **START** to preheat pan. Place the prawns in the preheated pan, spray with the oil and press **START** to begin cooking. Do not turn prawns during cooking.
5. Sprinkle the prawns with parsley and serve with the Tartar Sauce and lime.