



Betel Leaves Prawns

INGREDIENTS

Betel leaves

- 4 betel leaves
- 4 prawns, blanched
- 1 lime, diced
- 25g ginger, diced
- 20g eschalot, thinly sliced
- 1 bird eye chilli, thinly sliced – optional
- picked coriander
- chiffonade mint

Caramel sauce

- 75g gula java (coconut blossom sugar)
- 75g fish sauce
- 20g grated ginger
- 1 tbsp oil

Garnish

- 20g toasted coconut flakes with sea salt
- 20g crushed cashew nuts



Serves: 2



Prep Time: 30 min



Cooking Time: 15 min

METHOD

1. Fry grated ginger in oil with low heat until fragrant.
2. Add crushed gula java, fish sauce and bring to the boil until sugar dissolves.
3. Simmer until you get a caramel consistency and leave it completely to cool down.

To assemble betel leaves

4. Place prawns on betel leaves.
5. In a mixing bowl, combine diced lime, diced ginger, sliced eschalots, coriander, mint, chilli and a little bit of the caramel sauce just enough to dress the mixture.
6. Put the mixture on top of the prawns.
7. Garnish with toasted coconut flakes and crushed cashew nuts.



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