

Prawn & Ginger Eggnets

Serves: 4 people

Preparation time: 30 minutes

Cooking time: 20 minutes

Ingredients

It's a Little Bit Fishy

300g prawns cooked & peeled, heads removed

Astee Grocery

1/3 cup pickled ginger, chopped

2 teaspoon tumeric

150ml coconut milk

1/2 iceberg lettuce, shredded

2 tablespoon sesame seeds

Everyday Deli

1 cup plain flour

1 egg

1 teaspoon salt

1/3 cup mayonnaise



Method

Make the eggnet batter by whisking the flour, tumeric, egg, coconut milk, salt and 200ml water together and pouring into a squeeze bottle.

Heat up a non stick pan. Swirl the eggnet mixture over the pan to create a crosshatched crepe. There should be holes in the crepe.

Repeat until you have made 8 eggnets.

Make a mix with the chopped prawns, pickled ginger, sesame seeds and mayonnaise.

Place some of the shredded lettuce in the middle of the eggnet.

Dollop on the prawn mayo mix. Roll up to serve.

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