



THIS WEEK'S TASTY RECIPE

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# PRAWN TOAST

SERVES 24

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## INGREDIENTS

6 slices day-old white bread  
500g green prawns, peeled,  
deveined  
2 green onions, chopped  
2cm piece ginger, peeled, grated  
1 egg white  
1 teaspoon cornflour  
1 teaspoon soy sauce  
1/4 teaspoon white pepper  
1/3 cup sesame seeds  
peanut oil, for frying

## METHOD

1. Preheat oven to 150°C. Remove bread crusts. Cut each slice into 4 triangles.
2. Pat prawns dry with paper towel. Place in a food processor with onion, ginger, egg white, cornflour, soy sauce and salt and white pepper. Process until smooth.
3. Spread 2 teaspoons prawn mixture over each bread triangle. Sprinkle sesame seeds onto a plate. Dip bread, prawn side down, into sesame seeds.
4. Pour oil into a wok until one-third full. Heat until a small piece of bread dropped into oil sizzles. Cook toasts, in batches, prawn side down, for 1 minute. Turn and cook for a further 15 to 30 seconds or until golden. Remove to a wire rack over a baking tray. Keep warm in oven while cooking remaining prawn toasts.

**MAKE IT FRESH AT HOME:** Ingredients available at Carousel Seafood, T&M Fresh, Coles and Woolworths.