

Prawn Pancakes with Sweet Chilli Salsa

Prawn Pancakes

400 grams raw tiger
prawn tails
2 tbs plain flour
4 tbs double cream
1 egg
Salt and Black Pepper

Sweet Chilli Salsa

2 fl oz white wine vinegar
2 tbs water
2 tsp fish sauce
100 grams caster sugar
2 shallots
2 red chillies
15 cms cucumber
15 cms carrot

To make the pancakes, shell the prawns and remove the intestines. Place the cleaned prawns into a food processor with the flour, double cream and the egg. Season with salt and black pepper then blitz to form a fine puree. Chill the mixture in the fridge for about 30 minutes. Melt a knob of butter in a frying pan, drop 4 rounded tablespoons of the mixture into the pan, flatten slightly with a spatula and fry gently for about 4 minutes, turning the pancakes so that they cook to a golden brown on both sides. Repeat with the remaining mixture so that you have 8 small pancakes.

To make the salsa, finely dice the shallots, chillies, cucumber and carrot. Place the vinegar, water, fish sauce and sugar into a pan. Bring to the boil and simmer till the sugar has dissolved. Reduce a little to form a thin syrup. Take the pan off the heat and add the finely diced ingredients. Set aside to cool.

To serve, arrange a few salad leaves and 2 pancakes per helping on to 4 plates. Spoon the salsa into 4 small bowls and serve with the pancakes.