

WARM CHILLI KING PRAWN SALAD WITH JALAPENO DRESSING

An Oriental style salad with a mild but balanced chilli dressing to enliven and heighten the delicious flavours blended in this dish.

Ingredients:

serves 2

500 g	Raw, headless King Prawns (shelled)
500 g	Mixed Baby Leaf Salad
75 g	Wild Rocket
25 g	Roughly Chopped Fresh Coriander
100 g	Fresh Bean Sprouts
1	Large, Ripe Paw Paw
4	Spring Onions
	Facing Heaven Jalapeno Sauce
	Juice and zest of 1 Lime
2 dst.sp	Sesame Oil
3dst.sp	Olive Oil
1" Piece	Ginger (sliced into matchsticks)
2 Cloves	Crushed Garlic
1 tsp	Golden Castor Sugar
	Salt and Pepper

Method:

Combine the fresh salad leaves with the wild rocket and bean sprouts. Peel and seed the paw paw and cut into 10 mm slices. Finely chop the spring onions into slices 2mm thick, cut at a 45° angle. Lay the paw paw and spring onion on top of the rest of the salad.

Put the sesame oil into a hot frying pan or wok and bring up to temperature. Add the sliced fresh ginger, the lime zest and crushed (but un-chopped) garlic cloves to the oil – allow to turn just golden brown before removing from the pan. Add the fresh prawns to the oil and cook hot and fast until they have turned from blue to pinkish-red .

Remove the prawns from the oil and place on top of the salad. Lower the heat and add the olive oil to the pan, with the juice of half a lime and 4 dessert spoons of Facing Heaven Jalapeno Sauce, add salt and sugar to taste. Allow to warm, and then pour over the salad and prawns. Toss and combine quickly and serve immediately. Dust lightly with freshly ground black pepper if desired.

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