

# Grilled Nahn Jim Butterflied Tiger prawns

Asian Ribbon salad



21 servings ( 2 per person)



90 mins

## INGREDIENTS

### Nahn Jim Dressing

18 large red chilli, finely chopped

12 French shallot, finely chopped

20 garlic cloves, finely chopped

8 tablespoon coriander roots

(thinly sliced ) reserve leaves for  
salad)

8 tablespoons grated palm sugar

8 tablespoons fish sauce

8 limes ( zest and juice)

### Grilled Tiger Prawns

42 Tiger prawns ( Shell and head )

10 tbsp grape seed oil

3 tsp Smoked curry leaf and bush

pepper salt

Add Nahn Jim Dressing

## DIRECTIONS FOR NAHN JIM DRESSING

1. Cut chillies lengthwise with a **knife** and de-seed red chillies( **use gloves**) and dice finely on a **chopping board** followed by zesting of limes using a **microplane**
2. In a **bowl** add finely chop shallots, garlic , coriander roots and mix with diced chillies
3. Add the palm sugar, fish sauce and lime zest and lime juice. Stir with **spoon** until sugar has dissolved. Taste dressing and adjust with **spoon**
4. It should have a good balance of sweet, sour, salty and spicy

## DIRECTIONS FOR PRAWNS

1. Butterfly prawns by using a **sharp knife** from head to tail. This will keep the prawn intact. This should open like a book when completed
2. Leave open on a large oven tray lined with **chux**
3. Please begin step 4 only when you are ready to eat as your prawns will dry out.
4. Preheat your grill or grill pan or BBQ grill
5. Grill the flesh side for 4 mins and flip the shell side for 4 minutes
6. Brush the Nahn Jim dressing and leave for 1 more min
7. Serve 2 prawns per bowl on the side of your Asian Ribbon salad



# Grilled Nahn Jim Butterflied Tiger prawns

Asian Ribbon salad with grilled sweet potatoes



## INGREDIENTS

21 servings

## DIRECTIONS FOR SALAD

### For Asian Ribbon Salad

10 Mangoes fresh (not too ripe )

6 Zucchini Large

2 large qukes (Boxes)

2 bunch fresh mint leaves

2 bunch coriander leaves

(left over from dressing)

2 tbsp Smoked curry leaf bush pepper

Left over NJ dressing

1. Wash all vegetables
2. Remove skin and seed and dice mangoes ( medium dice) with a **knife** on a **chopping board**
3. Use **peeler** and ribbon peel zucchini and add to bowl
4. Cut Qukes cucumbers into 4 batons per Quke with **knife** and on a **chopping board** and add to **bowl**
5. Pick mint leaves and add to coriander leaves
6. Add them to the salad and keep in fridge
7. Bring out at time of plating and add left over dressing , season and mix

## DIRECTIONS FOR FINAL SALAD ASSEMBLY

Mix the Salad with left over Nahn Jim dressing and place on base of plate. Give it height

## FINAL PLATE UP

1. On the serving plate add the grilled Prawns on the side of the salad. Spoon any left over dressing and serve prawns freshly grilled and hot
2. Take care not to over cook the prawns and serve straight away shell side down



## EQUIPMENT CHECKLIST GRILLED PRAWNS

- chef knife X1 + Small knife for chillies
- oven tray + Chux to store butterflied prawns
- chopping board ( Blue for prawns) and veggies ( Green)
- tongs for BBQ ( PPE)
- Tray to store cooked prawns
- bowl X 3
- grill or BBQ
- peeler for mangoes and zucchini ribbons
- tray to store salad
- tablespoon
- cast iron grill plate
- gloves
- Zester for limes
- tea towels
- squeeze bottle for oil to cook prawns
- serving plates for prawns X 21