

Deep Fried Prawn with Prawn Oil Tartar Sauce



This recipe for deep fried prawn with prawn oil tartar sauce is from episode 15 of Fish the Dish starring Spencer Watts.

Serves: 2-3 as an Appetizer

Ingredients

Fried Prawn:

- 1 pound (454 g) large prawns, cleaned and shelled, shells reserved
- ½ cup (120 ml) flour
- 4 tablespoons (60 ml) cornstarch
- 2 tablespoons (30 ml) powdered ginger
- Salt and pepper
- Thyme leaves (for garnish)
- 2 quarts (2 L) vegetable oil (for frying)

Prawn Oil:

- 2 cups (470 ml) vegetable oil
- 1 shallot, chopped
- 3 cloves garlic
- 3 tablespoons (45 ml) dried chilli
- 2 sprigs thyme
- 3 ounces (85 g) reserved prawn shells
- Salt
- 2 tablespoons (30 ml) paprika

Mayonnaise:

- 1 ½ tsp (7.5 ml) Dijon mustard
- 2 cloves garlic, grated on a rasp
- 2 egg yolks
- Salt and pepper
- 4 tablespoons (60 ml) lemon juice
- 2 teaspoons (10 ml) capers
- 1 cup Prawn Oil

Directions

1. In a large, heavy-bottomed pot, heat oil to 350 F (175 C)
2. Combine flour, corn starch, and powdered ginger in a bowl for dry dredge. Season with salt and pepper.
3. Coat prawns in dredge and carefully transfer into hot oil, for about a minute, until golden. Remove to a paper towel-lined plate to drain. Season with salt.
4. Transfer prawns to a serving plate and drizzle mayonnaise over top. Garnish with fresh thyme leaves.

For the Prawn oil:

1. In a sauce pot combine all ingredients, let steep for 30 min on low heat.
2. Strain oil from saucepan into a jar. Place in a bowl of ice water and set aside until completely cool.

For the mayonnaise:

1. Combine mustard, garlic, egg yolks, salt, pepper, and lemon juice in a food processor and blitz. Pour in chilled prawn oil a little at a time, and continue blitzing. Toss in capers and pulse for just a second.

