

Endeavour prawn and sweet potato flat cakes

YOU WILL NEED:

- 600 g green Endeavour prawn meat, coarsely chopped
- 400 g plain flour
- 1 teaspoon baking powder
- 1 tablespoon sugar
- 1 teaspoon turmeric
- 1 teaspoon freshly ground coriander
- 1 teaspoon freshly ground black pepper
- salt to taste
- 2 cloves garlic, finely chopped
- 800 g orange sweet potato (kumera), peeled and cut in fine julienne
- 200 g carrot, cut as for potato
- peanut, olive or macadamia oil for frying
- 8 green Endeavour prawns, unshelled

DIPPING SAUCE:

- 2 Birds Eye chillies, thinly sliced
- 1/4 cup rice vinegar
- 1 cup lime juice
- 1 tablespoon Vietnamese fish sauce
- 1 tablespoon sugar

METHOD:

Cakes:

Sift dry ingredients into a large bowl. Mix in garlic, make a well in the centre and whisk in about 1 1/2 cups water, to make a thick batter. Add prawn meat, sweet potato and carrot and mix well.

Heat 12 mL of oil in a heavy-based frying pan until hot but not smoking. Place a spoonful of mixture in the oil, press an unpeeled prawn into centre and flatten cake with the back of a fork. Repeat with remaining mixture and cook

until golden (about 2 minutes). Remove with a slotted spoon and drain on paper towels.

Serve whole or sliced with dipping sauce.

Dipping Sauce

Combine ingredients, adjusting sugar to taste.

Drizzle the dressing over the salad and garnish with extra snow pea sprouts and ground black pepper.

Serves 6-8 as an entrée

Source: Australian Seafood Users Manual

This recipe from <http://www.fish.gov.au/recipes/?pid=28>