



## Tingling Prawns

Serves 2 to 4 as part of a shared banquet

### Ingredients

300g cooked king prawns, peeled  
3 long green chillies, seeds removed and finely diced  
1/4 small knob ginger, peeled and finely chopped  
1/2 bunch coriander, leaves picked and stems chopped roughly  
Roasted and ground Sichuan pepper  
Pinch sea salt  
2t caster sugar  
20ml rice wine vinegar  
90ml spring onion oil (see below)  
3 long green shallots, cut into 5cm batons

### Spring Onion Oil

200ml vegetable oil  
Small handful of long green onion tops, roughly chopped

### Method

To make the spring onion oil, combine the vegetable oil and long green shallot tops in a pot and place onto the stove. Heat slowly until the oil reaches 80°C, using a meat thermometer to test. Remove from the heat and blend the oil in a blender until well combined. Strain through muslin or a fine strainer. Shallot oil will keep in the fridge for up to 2 weeks.

Cut the prawns lengthways in half and set aside in a bowl.

In a mortar, pound the green chilli, ginger, coriander stems, a pinch of Sichuan pepper, sea salt and sugar to a paste with a pestle. Add the vinegar and shallot oil to form a dressing.

Add the coriander leaves and shallot stems to the prawns and pour over the dressing. Mix well, transfer to a plate and sprinkle over another pinch of Sichuan pepper.