

Prawns Sesame Toasts

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Prawn Sesame Toasts

Shopping List

Serves 4

8	slices day-old white bread
500g	green prawns, peeled, deveined
3-4	spring onions, chopped
2 tsp	ginger minced
1	eggwhite
1 tsp	cornflour
1 tbsp	soy sauce
½ tsp	sliced chilli
½ C	sesame seeds
	peanut oil

Method

1. Preheat oven to 150°C. Cut each bread slice into 4 triangles.
2. Pat prawns dry with paper towel. Place in a food processor with sliced chilli, spring onion, ginger, eggwhite, cornflour and soy sauce. Process until the texture is smooth.
3. Spread 1 teaspoon of prawn mixture over each bread triangle.
4. Sprinkle sesame seeds onto a plate. Dip bread, prawn side down into sesame seeds.
5. Pour enough oil into a pan until one-third full. Heat until a small piece of bread dropped into oil sizzles.
6. Cook the toasts, in batches, prawn side down, for 1 minute. Turn and cook for a further 15 to 30 seconds or until golden.
7. Remove to a wire rack over a baking tray. Keep warm in oven while cooking remaining prawn toasts.