



# Prawns Marinated in Salsa Verde and Wrapped in Pickled Kohlrabi

By Shannon Bennett

**20 minutes, plus marinating and cooling time**

**10 minutes**

**8**

Serves

## INGREDIENTS

24 large king prawns,  
peeled and  
deveined  
2 Kohlrabi, topped and  
peeled  
24 bamboo skewers

### Salsa verde

1 bunch flat leaf parsley  
½ bunch chives  
½ bunch dill  
200ml grapeseed or olive  
oil  
1 lime, juiced  
Murray River sea salt to  
taste

### Pickling liquid

200ml white balsamic  
vinegar  
100ml water  
120g caster sugar

2 finger limes, halved

## METHOD

### Salsa verde

1. Wash and dry the herbs, combine all the ingredients and blitz in a blender until everything is emulsified. Season with lime juice and salt.

## **Prawns**

1. In a vacuum bag, place the prawns and half of the salsa verde. Place in the Vacuum Sealing Drawer, seal the bag on level 2, and vacuum on level 3. Marinate up to 12 hours in the refrigerator.
2. Once marinated, remove from the bag and place a skewer through the tail along the underside of the body to keep the prawn straight when cooking.
3. Pre-heat the oven on Fan Grill at 240°C.
4. Place prawns on the grilling and roasting insert, set in the multi-purpose tray.
5. Place in the oven on shelf position 5 and grill for 4-6 minutes or until just cooked through.

## **Pickled kohlrabi**

1. In a small saucepan, bring to the boil the white balsamic, water and caster sugar. Once the sugar has dissolved, set aside to cool.
2. Using a mandolin, slice the kohlrabi 2-3mm thick in 8-12cm ribbons. Place the sliced kohlrabi into a vacuum seal bag with the cold pickling liquid.
3. Place in the Vacuum Sealing Drawer, seal the bag on level 3 and vacuum on level 3. Leave to pickle from 30 minutes, up to 12 hours.

## **To serve**

1. Cut the end of the finger lime and squeeze out the inside pearls. Remove any seeds.
2. Take the prawn, and wrap with the pickled kohlrabi, top the prawn with some of the finger lime pearls.
3. Serve prawns on a platter and drizzle remaining salsa verde over the prawns.

