

Miele

Grilled prawns, wasabi butter, nori salt

By Miele

20 minutes

Preparation Time

3 minutes

Cooking Time

4

Serves



INGREDIENTS

8 King green prawns, butterflied

Wasabi butter

100g unsalted butter, softened

15g wasabi paste

1 tsp miso paste

3g salt flakes

Nori salt

1 sheet nori, torn

½ tbs salt flakes

METHOD

Preparing the prawns

1. Remove the heads of the prawns. Lay each prawn flat onto a chopping board. With a sharp knife, make an incision deep enough to butterfly the prawn along the middle of its back, all the way to the end of the tail.
2. Remove the intestinal tract. Continue with remaining prawns.

Wasabi butter

1. Mix the butter ingredients until smooth and combined.

Prawns

1. Pre-heat Oven on Full Grill at 250°C.
2. Place butterflied prawns on a Grilling and roasting insert placed in a Multi-purpose tray. Brush prawns with a small amount of softened butter.
3. Place the prawns on shelf position 5, Grill for 2-3 minutes or until the prawns are cooked through.

Nori salt

1. Pre-heat Oven on Fan Plus at 160°C.
2. Place nori sheet onto a Baking tray on shelf position 2. Bake for 5 minutes until toasted.
3. Add nori and salt into a mortar and pestle and grind to a powder.

To serve

1. Sprinkle the prawns with the nori salt and serve with lemon wedges.