



Wok Pan - Deep-fried salt and pepper prawns with soy and lime

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Serves 2

1/2 a stick of lemon grass

1 tablespoon sea salt

1/2 tablespoon freshly ground white pepper

4 tablespoons plain flour, sifted

10 medium prawn tails, peeled

vegetable oil, for frying

2 limes, halved

soy sauce, to serve

sweet chilli sauce, to serve

In a pestle and mortar, smash the lemon grass and salt together. Tip into a large mixing bowl, add the pepper and flour and mix well.

Lightly score down each back of the prawn from the tip to the tail and remove the black vein just below the surface of the skin. Toss the prawns in the seasoned flour.

Pour 3 inches of vegetable oil into your Wok and carefully heat on the hob until hot. To test if the oil is hot enough carefully put in a piece of potato into the oil - if it sizzles you are ready to go!

Shake the excess seasoning off the prawns and carefully drop them into the hot oil a few at a time. Deep fry them until golden brown and cooked through, then lift them out and drain on the rack while you cook the rest. Serve the hot prawns with the lime halves for squeezing over and little bowls of soy sauce and sweet chilli sauce for dipping.

**Jamie Oliver**  
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