

# Fried Prawns with Black Garlic Mayonnaise

*Serves 4*



## **Ingredients:**

### **Fried Prawns**

400g School prawns (local)  
300g Corn flour  
1 tsp Table salt and extra to taste  
2 lemons

### **Mayonnaise**

2 whole eggs  
30ml lemon juice, plus zest from 1 lemon  
25g Dijon mustard  
50g Black Garlic paste  
5g sea salt  
240ml vegetable oil  
240ml olive oil

### **Method:**

#### **Mayonnaise**

Crack eggs into bowl.

Add lemon juice, mustard, black garlic paste and salt to eggs.

Whisk together for 20 seconds.

Continue whisk while slowly pouring in both of the oils, the mayonnaise should become thick, creamy and fully emulsified.

#### **Fried Prawns**

Preheat deep fryer to 200°C

Cut lemon into wedges and deseed

Wash and drain prawns

Put the corn flour into a large bowl and season

Toss ¼ of the prawns in corn flour, shake excess flour off and drop into deep fryer for 1-2 minutes

Drain and place in bowl with paper towel to soak excess oil, season and serve with lemon wedge and mayonnaise.