

Kadaifi-wrapped king prawns with pine nut tarator

Ingredients

For the tarator

- 1 slice white bread, crusts removed
- 200g/7oz pine nuts
- 2 small garlic cloves, finely chopped
- ½ small bunch parsley, finely chopped
- 1 lemon, juice only
- 5 tbsp extra virgin olive oil
- salt and freshly ground black pepper

For the prawns

- 12 king prawns, shells and heads removed, de-veined
- 2 tbsp lemon juice
- 1 garlic clove, finely chopped
- ½ tsp ground coriander
- ½ tbsp Tabasco
- 200g/7oz ready-made kadaifi pastry (also spelled 'kataifi'; available at some continental delicatessens and online specialists)
- 24 fresh basil leaves
- vegetable oil, for frying

Preparation method

1. For the tarator, place the bread into a bowl, add enough cold water to cover the bread, then squeeze out the excess water.
2. Blend the soaked bread, pine nuts, garlic, parsley and lemon juice in a food processor until smooth and well combined.
3. Gradually add the olive oil and blend to a purée. Season, to taste, with salt and freshly ground black pepper and chill in the fridge until needed.
4. For the prawns, in a bowl, mix together the prawns, lemon juice, chopped garlic, coriander and Tabasco until well combined. Chill in the fridge for two hours to marinate.
5. Heat a deep fat fryer to 170C/325F/Gas 3, or until a breadcrumb sizzles and turns brown when dropped into it. (CAUTION: hot oil can be dangerous. Do not leave unattended.)
6. Cut the kadaifi pastry into 12 equal pieces about 10cm/4in. Place a piece of kadaifi pastry onto a clean work surface. (Keep the remaining pastry pieces covered to prevent them drying out.) Place two basil leaves on top of the pastry.
7. Place a king prawn at one end of the pastry, then roll the pastry

over 2 hours

preparation time

10 to 30 mins

cooking time

Serves 4

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around the prawn until the prawn is covered in pastry.

- 8.** Repeat the process with the remaining prawns.
- 9.** Carefully lower the wrapped prawns into the hot oil in batches. Fry for 3-4 minutes, or until the pastry is crisp and golden-brown. Remove the wrapped prawns from the oil using a slotted spoon and set aside to drain on kitchen paper. Keep warm.
- 10.** To serve, divide the tarator among four serving plates and arrange three prawns on top of each serving.