

Pippa Middlehurst's real-deal prawn toast

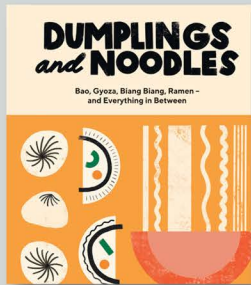
Here's the perfect recipe for when you get a takeaway craving - Pippa Middlehurst's real-deal prawn toast

"I love prawn toast. It's so nostalgic. The smell of slightly prawny deep-fried sliced white bread screams American-Chinese takeaway classic," explains the Manchester-based food writer, and author of new cookbook, *Dumplings And Noodles*

"Prawn toast demands to be served alongside something bright red and gloopy from a slightly sweaty polystyrene box.

"But rarely is it ever topped with enough prawns or other good things to satisfy me," adds Pippa.

"So I decided to make the prawn toast of my dreams."



● *Dumplings And Noodles* by Pippa Middlehurst, photography by India Hobson. Published by Quadrille, priced £16,99

INGREDIENTS (SERVES 4)

- 500g raw peeled king prawns - fresh, or frozen and defrosted
- 2tbsp lard (or vegetable shortening, for pescatarians)
- 2 spring onions
- 1tsp ground ginger
- 1tsp light (soft) brown sugar
- 1tsp fine sea salt
- 2tsp cornflour
- 2tsp sesame oil
- 5tbsp white sesame seeds
- 5tbsp black sesame seeds
- 4 slices of medium white toastie bread
- Neutral oil, for frying

To serve:

- 1tbsp Kewpie mayonnaise
- 2tbsp katsuobushi flakes
- 1 sheet of nori, toasted and ground

METHOD

- 1 Add half of the prawns to a food processor with the lard (or vegetable shortening), spring onions, ginger, sugar, salt, cornflour and sesame oil. Pulse to a paste.
- 2 Chop the remaining prawns into roughly 1cm pieces, then add to the food processor and



pulse only twice to combine, to create a bit of texture.

3 Put the white and black sesame seeds in a shallow dish. Spread a quarter of the prawn mixture onto a slice of bread so that the mixture is around 1cm thick. Gently place the bread, prawn side down, into the sesame seeds, so that the seeds coat the prawn mixture all over. Lay the bread, uncovered side down, on a tray lined with baking paper, then repeat with the remaining filling and bread.

4 When you're ready to cook the toasts, pour enough neutral oil

into a large frying pan to fill it to a depth of about 2cm. To test that the oil is hot enough, add a small piece of bread to the pan; once it begins to sizzle, the oil will have reached the correct temperature.

5 Fry the prawn toasts in batches for three to four minutes on each side, then drain on paper towels.

6 Cut the prawn toasts diagonally into quarters and serve topped with Kewpie mayonnaise, katsuobushi flakes and nori flakes.

