

Prawns with Kimchi and Apple Slaw

Entrée (4 serve)

Ingredients

- 12 prawns
- 1/2c kimchi – can use store bought or homemade recipe below.
- 1 green apple
- ½ bunch mint, coriander, and basil
- 2 tsp mayonnaise
- Olive oil
- Salt
- Pepper
- Lime - to garnish

Method:

1. Marinate the prawns with olive oil, salt, and pepper. Keep aside.
2. Slice the green apple into julienne and mix with kimchi and herbs. Mix in the mayonnaise and make a slaw.
3. Cook the prawns on the grill.

To serve

Place the slaw on the plate and arrange the cooked prawns on top. Garnish with kimchi and a lime wedge.

Cabbage Kim Chi – make your own!

Ingredients

- 1 Chinese cabbage
- 100g or 1/3c fine salt
- 55g or 1/2c caster (superfine) sugar
- 25g or 2 tbsp tapioca flour
- 3 tbsp fish sauce
- 50g or 1/3c chilli powder
- 12 garlic cloves
- ½ onion
- 25g or 3 tbsp ginger peeled and sliced.
- 6 spring onions (scallions)
- ½ large leek, sliced thinly

Method

1. Cut the cabbage in half and wash in cold water, drain well. Rub the salt into the leaves and place the cabbage in a bowl. Cover with plastic wrap and set aside for 4 hours, at room temp.
2. Rinse the cabbage under cold running water, squeezing the leaves dry with your hands. * You may choose to chop the cabbage at this point for more convenient serving, however the traditional method would be to leave as whole leaves for a crunchier kimchi that lasts longer.

3. Place 185 ml water, sugar and tapioca flour in small saucepan and bring to a simmer over medium heat, cook for 3-4 minutes until the mixture has thickened. Remove from heat and cool.
4. Combine the fish sauce and chilli powder in a bowl and whisk until incorporated. Add to the tapioca mixture and mix until well combined and then add the finely chopped garlic, onion, ginger and mix well.

In a large bowl combine the cabbage, leeks, and the shallots together. With gloves on, use your hands to rub the tapioca mixture through the cabbage ensuring it goes in between the leaves using up all the tapioca mixture. Wrap it well with cling film so that no air can escape at all and leave in a cool place for 3 days. It is then ready to be eaten.