



King Prawn, White Cabbage & Kampot Pepper

INGREDIENTS:

- 20ml dry white wine
- Juice and finely grated rind of 1 lemon
- 20 medium uncooked Crystal Bay prawns, peeled
- 1 tbsp olive oil

JAPANESE DRESSING

- 60ml Japanese mayonnaise
- 1 tsp lemon juice
- ½ tsp white wine vinegar
- ½ tsp mustard powder
- 60 ml olive oil
- ½ tsp wasabi oil
- 500g white Chinese cabbage, heart only
- 3 spring onions, thinly sliced into rounds
- Coarsely cracked Kampot peppercorns

METHOD:

1. Bring 1 litre of water and 2 tbsp of salt to the boil in a large saucepan, add wine, lemon juice and rind, return to the boil, add prawns and stir gently until prawns are just cooked (1 minute). Drain prawns on absorbent paper and cool.
2. Cut each prawn into three pieces, dress with 1 tbsp olive oil and season to taste with salt.
3. For the dressing, whisk mayonnaise, lemon juice, vinegar, and mustard powder in a bowl, then, whisking continuously, add olive oil and wasabi oil in a slow steady stream. The dressing should be thick but pourable. Season to taste with salt.
4. Break white cabbage heart into individual leaves and arrange on a plate, scatter with chopped prawns and drizzle with 80ml dressing. Scatter with spring onion, season to taste with Kampot pepper and salt flakes and serve with extra dressing.

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