

## Neil Perry's tingling spicy prawns

Search:

- [Dinner](#)
- [Seafood](#)
- [Recipes](#)

## Neil Perry's tingling spicy prawns

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));
```

[Tweet](#) `!function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");`



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)



Rate this recipe

5 people are cooking this [Count me in](#)

This award winning chef shares let's us into his kitchen and shares his secret to cooking his tingling prawns.

**Ingredients** (serves 4-6 as part of a shared meal)

- 3 fresh long green chillies, seeds removed, finely diced
- 3 cm knob of ginger, finely chopped
- Handful of coriander, leaves picked, stems roughly chopped
- Pinch of sea salt
- ½ tsp caster [sugar](#)
- 2 pinches ground Sichuan [pepper](#)
- 1 tbsp rice wine vinegar
- 90 ml spring onion oil
- 300 g cooked king prawns in the shell, peeled, deveined
- 3 spring onions, cut on the diagonal into 5 cm lengths

### Method

Place the green chilli, ginger, coriander stems, sea salt, sugar and a pinch of the Sichuan pepper in a mortar. Pound to a paste with the pestle, then stir in the vinegar and spring onion oil to make a dressing.

Place the prawns in a bowl with the coriander leaves and spring onion. Pour over the dressing and mix well, then transfer to a plate and sprinkle over another pinch of Sichuan pepper.

This is an edited extract from [Spice Temple](#) by Neil Perry.

NEXT: Check out our [seafood recipes](#) for more.

```
function displayNutrition(msg) { $('.nutrition-label-container').text(msg); $('.nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('.result').html(data); alert('This recipe was added to your favorites list'); }); }
```