

Neil Perry's tingling spicy prawns

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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.

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