Deep-Fried Chilli Salt School Prawns

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Tiny little school prawns, small enough to eat head and all, are in season from about October to March…which is the best time to make this moreish dish. Add more chilli if you feel like a little more heat!

Ingredients

- 600g small green school prawns (see notes)
- 2 cups tapioca starch
- Peanut oil, for deep-frying
- Salt flakes, to serve
- Lime wedges, to serve

Chilli salt

- ¼ cup salt flakes
- ¼ cup chilli powder

Make Chilli Salt

Deep-Fried Chilli Salt School Prawns

Crush salt and combine well with chilli powder.

Heat oil in a wok or deep-fryer to 190ºC.

Combine tapioca starch and chilli salt in a plastic bag. Add prawns and shake to coat well. Tip into a fine sieve and shake off the excess mixture.

Lower the prawns into the oil in batches and fry for 30-60 seconds, until they change colour and begin to float.

Drain on paper towel and sprinkle with salt flakes. Serve immediately with lime wedges.

Notes: If prawns are small enough, they can be eaten shell and all.

Alternative species: Other prawns, marron, redclaw, yabby.

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