

# *Deep-fried Dublin Bay prawns in ketaifi pastry, lemon mayonnaise & chilli jam, cucumber relish*

*{serves 4}*

## **Deep-fried Dublin Bay prawns in**

### **ketaifi pastry**

*20 Dublin Bay prawns,  
shelled & deveined  
100 g plain flour, sifted  
2 eggs, beaten  
1 packet of ketaifi pastry*

## **Chilli jam**

*150 ml red wine vinegar  
150 ml red wine  
100 g sugar  
1 cm piece of root ginger,  
peeled & grated  
8 red chillies, deseeded &  
finely diced*

## **Cucumber relish**

*50 g sugar  
1 teaspoon fennel seeds  
150 ml white wine vinegar  
1 cm piece of root ginger,  
peeled & grated  
½ cucumber, deseeded &  
cut into fine strips  
2 tablespoons dill, chopped*

## **Lemon mayonnaise**

*4 tablespoons mayonnaise  
(see page 212)  
zest & juice of ½ lemon*

## **Lemon mayonnaise**

*Combine the ingredients together in a bowl. Chill*

## **Chilli jam**

*Place all the ingredients except the chillies in a saucepan. Cook over gentle heat for 20 minutes. Remove from the heat, add the chillies and allow to cool.*

## **Cucumber relish**

*Simmer the sugar, fennel seeds, vinegar and ginger in a saucepan for 20 minutes. When the liquid is cool, add the cucumber and dill.*

## **Deep-fried Dublin Bay prawns in ketaifi pastry**

*Preheat a deep-fat fryer to 160°C/325°F. Dip the prawns in the flour and then the beaten egg. Tear the ketaifi pastry into short lengths, about 10 cm. Roll the prawns in the pastry and deep fry until crisp and golden, about 3–4 minutes*

### **To serve**

*Place five prawns in ketaifi pastry on each plate and place a spoonful of lemon mayonnaise, chilli jam and cucumber relish around the prawns.*