

Pop Corn Prawn Skewers, Dusted in Gentle Minty Green Tea Arranchini with Galle District OP1 Hot Smoked Salmon and Cucumber1

Recipe by

Ingredients

• 1 tablespoon Dilmah Exceptional Gentle Minty Green Tea

• 3 teaspoons vegetable oil

• 60g (¼ cup) popcorn kernels

• 1 tablespoon sumac

• 1 tablespoon finely chopped Flat-leaf parsley

• ½ clove garlic (finely chopped)

• 24 x 20cm bamboo skewers, soaked

• 24 large green tiger prawns, peeled, cleaned
• Lime cheeks, to serve

Method

Place vegetable oil in a small saucepan and heat over low heat until hot. Add popcorn kernels, cover with a lid and cook, shaking the saucepan occasionally for 4 minutes or until the kernels have popped. Cool popcorn. Place popcorn in a food processor and process to a coarse powder. Add sumac, chopped parsley, garlic and 1 teaspoon sea salt, and process until just combined, then transfer the popcorn mixture to a shallow dish.

Preheat the grill to high. Thread each tiger prawn lengthwise onto a bamboo skewer, then arrange skewers on an oiled oven tray. Grill prawns for 3 minutes or until just cooked.

AÃoli

Ingredients

â 2 egg yolks

â 1 teaspoon Dijon mustard

â 1 clove garlic, crushed

â 1 tablespoon white wine vinegar

â 250ml (1 cup) vegetable oil

â 1 tablespoon lemon juice

Method

Process egg yolks, Dijon mustard, garlic and white wine vinegar in a food processor until combined.

With the motor running, add the vegetable oil, drop by drop at first, then in a thin, steady stream until thick and emulsified. Add lemon juice, season with sea salt and freshly ground black pepper, then process to combine. Makes 1Â½ cups.

Roll hot prawns in the aÃoli to coat generously, then roll in the popcorn mixture to coat. Serve the tiger prawn skewers immediately with lime cheeks to squeeze over.

** Sumac is a ground reddish brown Middle Eastern berry with an astringent taste, available in supermarkets and spice shops.*