



Char-grilled Five Spice Prawns

These prawns make a great filling for Vietnamese rice flour crêpes, bánh xèo, but are also delicious served simply with a platter of fresh herbs and leaves – such as perilla, Vietnamese mint, Thai basil, bean sprouts and lettuce – and steamed rice. They can be threaded onto skewers for a barbecue too. However you serve them, add some nuoc mam cham (see video below), the sweet fish sauce that accompanies every Vietnamese meal, for drizzling or dipping.

Serves 2



INGREDIENTS

- 500g green prawns, peeled and deveined
- Fresh herbs, for serving
- Sweet Fish Sauce (nuoc mam cham), for serving
- Steamed jasmine rice, for serving

Five-Spice Marinade

- ½ small brown onion, finely diced
- 2 cloves garlic, finely minced
- 1 kaffir lime leaf, thinly sliced
- 2 teaspoons fish sauce
- 2 teaspoons soy sauce
- 2 teaspoons vegetable oil
- 1 teaspoon coconut cream
- 1 teaspoon castor sugar
- ½ teaspoon Chinese five spice
- ¼ teaspoon ground turmeric
- 1 teaspoon pickled minced chilli

METHOD

1. Make Five Spice Marinade: Combine all ingredients in a mixing bowl.
2. Cut prawns into bite-sized pieces.
3. Add to Marinade and stir to coat well.
4. Cover and set aside for 30–60 minutes (or refrigerate for longer).
5. Meanwhile, arrange herbs on a platter.
6. Pre-heat a barbecue or char-grill pan to medium–high heat.
7. Grill prawn pieces for a minute or 2, turning occasionally so they're lightly-coloured all over and opaque almost all the way through, remember they'll keep cooking in the residual heat after you remove them.
8. Transfer to a platter and serve with fresh herbs, Sweet Fish Sauce and steamed rice.