



Chiang Mai Prawn Wonton

Made with Life's Good Chiang Mai Paste

1/3 cup coconut cream
2 tbsp Life's Good Chiang Mai Paste
10 – 15 green prawns (peeled & cleaned leaving tail)
10 – 15 wonton wrappers
oil for frying

Combine Chiang Mai Paste & coconut cream then add prawns & marinate for half an hour. Lift prawns out of marinade allowing excess to drip off then wrap one at a time with wonton wrappers. Lay prawn lengthways along wrapper leaving only end of tail overhanging. Fold top edge over head-end of prawn to create a sealed end once wonton is rolled. Wrap wonton around prawn so that only the small tail end with shell attached is sticking out for aesthetic value and a handle to grasp while eating. TIPS: Use water to wet edges of wonton wrapper before rolling to help it stick. If prawns are particularly large you may need to use two wrappers side by side. Once all prawns are encased in wonton wrappers, heat oil for deep frying & cook till wontons turn golden brown (approx 4 – 6 mins) – larger prawns may need a little longer. Serve with your favourite Asian dipping sauce. (Great with Sam's Chilli Jam). Perfect as a canapé or on a bed of Asian herb salad greens as an entrée.

Enjoy!

