

Chilli and lime Cornish prawns with Tom's foraged salad leaf



PUNK CHEF
ON THE ROAD



Ingredients

Chilli and lime prawns

- 1 roughly chopped onion
- 2 roughly chopped red chillies
- 1 lemongrass stick, chopped
- 2 cloves of garlic
- A splash of olive oil
- 30g honey
- 2 tbsp sugar
- 30ml water
- 500g prawns
- 2 tbsp tomato puree
- A squeeze of lime juice
- Bunch of foraged sea arrowgrass
(coriander can be used instead)
- Salt
- Pepper

Tom's foraged salad

Sea beet

Elderberries

Olive oil

Balsamic vinegar

Garnish

Lime wedges

Red chilli, sliced

Chopped spring onions

Method

- Place onion, chilli, lemongrass and garlic in a pestle and mortar. Bash into a paste. Fry this mixture in a little olive oil until soft and fragrant then add the tomato puree, honey, sugar and water and fry until the mixture is almost dry.
- Add the prawns, cook for 2-3 minutes until they turn pink, then add the lime juice and the sea arrowgrass. Give it a stir.
- Pound the elderberries in a pestle and mortar. Add olive oil and balsamic vinegar and mix. Pour over the foraged sea beet. Add Tom's salad to the prawn dish and give it a stir. Garnish with chopped spring onions, red chilli and lime wedges.