

Harissa King Prawns

Recipe by Bondi Harvest

Makes: 12 Prawns

Ingredients

- 12 king prawns
- 3 long fresh red chillies
- 1 garlic clove, crushed
- 1 teaspoon salt
- 1 teaspoon fennel seed
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 tablespoon olive oil

Dipper sauce

- 1 cup yogurt
- 1 lemon, rind and juice
- 1 coriander

Method

1. In a food processor or mortar and pestle beat all ingredients together until it's a smooth paste.
2. In a bowl toss king prawns with harissa then place the prawns in the Philips Airfryer basket at 180°C and bake for 5-10 minutes until golden.
3. To make sauce, mix yogurt, lemon and coriander together.
4. Serve prawns in a bucket with dipper sauce on the side and lemon for squeezing.

