

## **warm prawn and mint salad**

A quick and easy dish, alive with the fresh tang of mint and chilli. Substitute lobster tails if you're feeling extravagant.

12 green (raw) prawns  
1 tablespoon fish sauce (nam pla)  
Juice of 1 lime or lemon  
3 tablespoons coconut milk  
1 teaspoon sugar  
1 garlic clove, crushed  
1 teaspoon grated fresh ginger  
2 fresh red chillies, finely sliced  
Freshly ground pepper  
2 tablespoons fresh mint leaves

**peel** prawns, leaving tail, and devein by hooking out the intestinal tract with a fine skewer or satay stick.

**drop** prawns into simmering, salted water for a minute or two until they turn pink.

**mix** fish sauce, lime juice, coconut milk, sugar, garlic, ginger, chillies and pepper.

**heat** water, butter and salt in a heavy bottomed saucepan.

**toss** prawns in dressing, add mint leaves and mix.

SERVES FOUR

From: *New Food: From the New Basics to the New Classics* by Jill Dupleix. Published by William Heinemann Australia, 1994.