Prawn Toast with Shichimi & Lime Flavour Pearls

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Our recipe for Prawn Toast with Shichimi & Lime Flavour Pearls is a little different to the Prawn Toasts that you've enjoyed at your local Chinese restaurant. Buttered and baked Brioche is spread with a delicious Miso mayonnaise, sautéed Prawns and our wonderfully spicy **Shichimi & Lime Flavour Pearls**. No deep frying required!

What you'll need

- Brioche loaf – sliced (one slice will make 4 Toasts)
- Butter – melted
- Mayonnaise – a generous tablespoon per Toast
- Miso Paste
- Salt & Pepper
- Prawns raw – allow 2 – 3 per Toast
- Sesame oil

- Garlic – crush
- Ginger – finely chopped
- Soy – a dash
- Chives – finely chopped
- Shichimi & Lime Flavour Pearls

To do

Lets pop the oven on to 180c to heat while we marinate the Prawns. Slice each Prawn in half lengthwise. Remove the poo line while you're slicing them. Add a little crushed Garlic and Ginger, a dash of Soy and a dash of Sesame oil to them and refrigerate until required.

Next

Brush your Brioche slices with melted butter on both sides. Using a sharp serrated knife remove the crusts and cut each slice into 1/4's. Place them onto a baking tray and into the oven to slightly toast them. You could also easily pan fry them if you prefer. If you're making a lot the oven will be much easier!

Add Mayonnaise into a bowl with Miso paste to taste. Season well with salt & pepper. It has such a lovely umami flavour ❤ (we bought a tube of Miso paste from Woolworths for around $5)

Heat a frypan or wok on the stove. Add a dash of oil the pan. Add the Prawns and sauté until they are just cooked. You might have to eat one or two just to be sure

To serve

Simply spread around a tablespoon of the Miso Mayonnaise onto each toasted Brioche triangle. Top with as many warm to room temperature Prawns as you can fit. Pop them onto a serving plate the add a sprinkle of chopped Chives and a spoonful of Shichimi & Lime Flavour Pearls. Yum!

Until next time

Enjoy…from the Peninsula Larder Team

> ***“My doctor told me I had to stop throwing intimate dinners for four unless there are three other people.”***
>
> ***Orson Welles***

**Take a peek at our other flavours, just click HERE There are plenty of others to choose from.