

PRAWN, SPRING ONION and ORGANIC HONEY DEW FRITTERS

Serves 4

Ingredients

- 150ml Organic Honey Dew
- 200g cooked prawns
- 250g chickpea flour
- 1/4 teaspoon of baking powder
- 2 bunches of spring onions, finely chopped
- 20g ginger
- 1/4 teaspoon of Thai shrimp paste (or a few drops of Thai fish sauce)
- oil for frying

Organic Honey Dew works really well with the delicate Thai flavours used in this dish.

Method

- Firstly, make ginger juice by peeling and finely grating the ginger, collecting up all the pulp then squeezing out the juice into a small pot. Discard the dry pulp.
- Mix the shrimp paste or fish sauce with the Organic Honey Dew.
- In a bowl, beat together the chickpea flour, baking powder, chopped spring onions, ginger juice and the Honey Dew mixture to form a thick paste.
- Fold in the drained prawns.
- Set up a fryer or heat up 8cm of oil in a deep pan to 180°C.
- Spoon dessertspoon size drops of the prawn batter into the oil and fry for 3-5 minutes until golden brown.
- Drain well and serve with a sweet chilli dipping sauce.



Organic
HONEY DEW
Refreshing Golden Beer

