

Endeavour Prawn Tian

Endeavour prawn, avocado, bamboo shoot and taro chip tian – mango, lemon aspen and chilli salsa (*gluten free)

Chef: Craig Squire – Red Ochre Grill, Cairns

“Modern chefs tend to bastardise terminology for their own convenience or to make a dish sound nice. Thus a tian generally means a stack, as a form of presentation. In reality it’s a French provincial earthenware dish, usually square. In Chinese Daoism it is also translated as heaven, which I like the thought of when eating this dish.”

YOU WILL NEED:

- 20 freshly cooked Endeavour prawns, peeled and de-veined
- 2 avocados, sliced
- 60g marinated bamboo shoot
(available at info@AustralianTropicalProducts.com.au)
- 1 medium taro, available at Rusty’s Markets

FOR SALSA:

- 1 ripe but firm mango, finely diced

TO TASTE:

- Chopped chilli
- Chopped coriander
- Finely slivered ginger
- 60ml rice vinegar
- 40g lemon aspen, available from Red Ochre, and food wholesalers
- 60g palm sugar
- 1 star anise

INSTRUCTIONS:

Simmer the vinegar, aspen, sugar and anise gently for 5 minutes.

Strain through a fine sieve, pressing out and retaining all the lemon aspen juice.

When cool, mix lemon aspen liquid, mango, chilli, ginger, coriander with a splash of fish sauce and sesame oil.

TARO CHIPS:

- Peel and slice taro finely, fry in vegetable oil until golden, drain on paper towel.

TO SERVE:

- Slice avocado and assemble in layers with prawns, taro and bamboo shoots.
- Drizzle salsa around stack.
- Serve with a fresh pinot gris.

Serves 4 as an entrée