

**Miele**

# Prawns Marinated in Salsa Verde and Wrapped in Pickled Kohlrabi

By Shannon Bennett

**20 minutes, plus marinating and cooling time**

Preparation time

**10 minutes**

Cooking time

**8 servings**

Serves



## INGREDIENTS

24 large king prawns, peeled and deveined  
2 Kohlrabi, topped and peeled  
24 bamboo skewers

### Salsa verde

1 bunch flat leaf parsley  
½ bunch chives  
½ bunch dill  
200ml grapeseed or olive oil  
1 lime, juiced  
Sea salt to taste

### Pickling liquid

200 ml white balsamic vinegar  
100 ml water  
120 g caster sugar  
2 finger limes, halved

### Miele Accessories

Vacuum sealing bags  
Grilling and roasting insert  
Universal tray

## **METHOD**

### **Salsa verde**

1. Wash and dry the herbs, combine all the ingredients and blitz in a blender until everything is emulsified. Season with lime juice and salt.

### **Prawns**

1. In a vacuum bag, place the prawns and half of the salsa verde. Place in the Vacuum Sealing Drawer, seal the bag on level 2, and vacuum on level 3. Marinate up to 12 hours in the refrigerator.
2. Once marinated, remove from the bag and place a skewer through the tail along the underside of the body to keep the prawn straight when cooking.
3. Pre-heat the oven on Fan Grill at 240°C.
4. Place prawns on the grilling and roasting insert, set in the universal tray.
5. Place in the oven on shelf position 5 and grill for 4-6 minutes or until just cooked through.

### **Pickled kohlrabi**

1. In a small saucepan, bring to the boil the white balsamic, water and caster sugar. Once the sugar has dissolved, set aside to cool.
2. Using a mandolin, slice the kohlrabi 2-3 mm thick in 8-12 cm ribbons. Place the sliced kohlrabi into a vacuum seal bag with the cold pickling liquid.
3. Place in the Vacuum Sealing Drawer, seal the bag on level 3 and vacuum on level 3. Leave to pickle from 30 minutes, up to 12 hours.

### **To serve**

1. Cut the end of the finger lime and squeeze out the inside pearls. Remove any seeds.
2. Take the prawn, and wrap with the pickled kohlrabi, top the prawn with some of the finger lime pearls.
3. Serve prawns on a platter and drizzle remaining salsa verde over the prawns.