

Shane Delia,
AUSTRALIA

BBQ PRAWN KOFTE SALAD

Shane's grilled prawn kofte are partnered with funky basturma (air-dried beef) and purslane but you can just as easily use prosciutto and baby spinach - I love the flexibility of this salad!

Serves: 4-6 as an entree
Time: 30 minutes.



INGREDIENTS

Prawn skewers

- 2 cloves garlic
- 300 grams peeled raw prawns (approx. 350 grams unpeeled)
- 1 teaspoon sea salt
- 1 wedge preserved lemon, pulp removed, skin finely diced
- 1 teaspoon fennel seeds, roasted
- 1 teaspoon red Aleppo pepper (or chilli flakes)

Dressing

- 2 tablespoons seeded mustard
- 2 tablespoons honey
- 250 ml extra virgin olive oil
- 100 ml sherry vinegar
- salt and pepper, to taste

Salad

- 1 bunch purslane (or use baby spinach or rocket)
- ½ red onion, finely sliced
- ¼ bunch mint, leaves only
- few sprigs parsley, leaves only
- 200 grams fresh ricotta
- 100 grams finely shaved basturma (or prosciutto or Parma ham if preferred)
- 60 grams flaked almonds, toasted
- pinch salt

DANIVALENT



METHOD

Prawn skewers

1. Place garlic into mixing bowl and chop **1 sec/speed 6**. Scrape down sides of mixing bowl with spatula.
2. Add prawns and salt and mix **10 sec/speed 6**. Scrape down sides of mixing bowl with spatula.
3. Add preserved lemon, fennel seeds and Aleppo pepper. Mix **5 sec/speed 4**.
4. Wet hands and form prawn mixture onto skewers, making the mixture flat on each side. Place on an oiled baking tray.

5. Heat a grill plate or barbecue over medium heat and grill skewers for 2 minutes each side or until lightly golden.

Dressing

6. Spoon mustard and honey into a small bowl. Slowly add olive oil, whisking in, then vinegar. Add salt and pepper and stir through.

Thermomix method for dressing:

- Place mustard and honey into clean mixing bowl.
- Mixing on **speed 4**, slowly add olive oil (250 grams), then vinegar (100 grams) and salt and pepper through hole in mixing bowl lid.

Dressing keeps for a few weeks in pantry.

continues...



...continued



Salad

7. Arrange salad ingredients on plate, starting with greens, then onion and herbs.

8. Break ricotta into chunks and arrange over salad, then tear bastourma and add to salad, then sprinkle over almonds.

Sprinkle with a little flaked salt then generously spoon over dressing. Finally, top with prawn skewers.

Tip

- Basturma (also known as bastourma, pastourma, bastirma, basterma or pastirma!) is salted and air-dried beef that's rubbed with a spice paste heavy on the fenugreek and cumin.

Variation

- Use any greens in place of purslane - cos lettuce is nice, as well as the rocket and baby spinach we chat about in the video.
- You could use chicken in place of the prawns - it works well with these same flavours.