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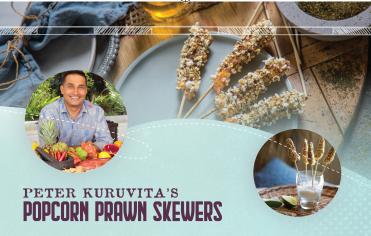
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We partnered with renowned chef Peter Kuruvita, to inspire you to search Phillip Island for local produce, and create your own delicious meal within your self-contained cottage.

Serves: 10 canapés Prep: 10mins | Cooking: 5 mins Skill: Easy

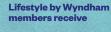
## **INGREDIENTS**

- 10 U8 (King) prawns, peeled
- · 10 bamboo skewers
- 2 tablespoons Japanese mayonnaise
- 1 garlic clove, crushed
- 1/2 teaspoon chilli flakes
- ¼ cup flat-leaf parsley, finely chopped
- · 1 cup cooked and ground popcorn
- · 1 tablespoon sumac
- · Sea salt to season
- · Rock salt to serve

## METHOD

- 1. To make the dipping sauce, place the mayonnaise, garlic, dried chilli and parsley in a bowl and stir to combine.
- 2. Place the ground popcorn, sumac and sea salt (to taste) in a bowl and mix well.
- 3. Place each prawn on its back and lightly score the belly two or three times so they lay flat.
- 4. Thread each prawn onto a skewer, starting at the head end and through
- 5. Preheat a barbecue hotplate to high.
- 6. Lightly brush with oil and cook the prawns until just translucent.
- 7. Coat each prawn in the dipping sauce, and then roll in the popcorn mix.
- 8. Serve in a glass full of rock salt.





Flametrees

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