

Coconut Panko Shrimp

Ingredients;

½ Pound raw shrimp

1 Egg

¼ Cup all purpose flour

½ Cup shredded coconut

½ Panko breadcrumbs

¼ Cup olive oil

Serves; 4 as a starter

Time; about 30 mins

☀ Peel shrimp, leaving the tails on. Rinse, pat dry and leave to one side.

☀ Prepare the breading ingredients. Gather 4 shallow bowls or plates. In the first, crack the egg and beat it. In the second put the flour. In the third mix together the panko and coconut. The fourth bowl is to house the shrimp between steps.

☀ Coat each shrimp in the flour, making sure to tap off any excess.

☀ One by one dip the shrimp into the egg and then into the panko/coconut mix. Lightly press the mixture onto the shrimp so that the coating is even.

☀ When all the shrimp are coated, heat the oil in a frying pan. When the oil is hot add the shrimp, they will start to turn pink on contact. Ensure your oil isn't too hot, you want to achieve a beautiful golden colour on the coating. At this point turn the shrimp and cook in the other side.

☀ Remove shrimp from pan and put on a plate with a piece of kitchen towel on it to absorb any excess oil.

☀ Serve with a dipping sauce or salsa.

Mango Salsa

½ Of a barely ripe mango

¼ Of red onion

¼ Of an English cucumber

A handful of grape tomatoes

A squeeze of lime juice

A pinch of sea salt

A dash of duck sauce

☀ Remove the seeds from the cucumber.

☀ Dice the mango, onion, cucumber and tomatoes and place in a bowl.

☀ Sprinkle on the salt, and mix through.

☀ Add in the lime juice and duck sauce and mix again.