



Coconut Prawns

Ingredients

- 24 prawns or jumbo shrimp - peeled, deveined, partially butterflied and tail on
- 1 cup corn starch
- 6-8 egg whites
- 1 teaspoon [Fustini's Iron Fish Honey Balsamic Vinegar](#)
- 2 cups shredded sweetened coconut
- vegetable oil for frying

Horseradish Marmalade

- 1 cup orange marmalade
- 1 teaspoon [Fustini's Sicilian Lemon Balsamic Vinegar](#)
- 2-4 tablespoons [Horseradish Mustard](#)
- dash [Black Sheep Gastronomy Worcestershire Sauce](#)
- 1 teaspoon [Fustini's 18 Year Balsamic Vinegar](#)
- salt and white pepper

Directions

Step 1.

Place the cornstarch in one bowl or plate. Place the egg whites and vinegar in a second bowl and whisk lightly to break up the egg whites. Place the coconut in a third bowl. Working one prawn at a time and holding the tail, bread them first in the con starch, shaking off excess, then egg whites, letting the excess drip off, and then the coconut, placing on a sheet pan. Repeat until all prawns are breaded. Heat oil to 375 degrees and fry the prawns in hot oil until fully cooked and quite brown. Serve with horseradish marmalade.

Step 2. Horseradish Marmalade

Mix all ingredients together and refrigerate until ready to use