



Petit Ratatouille With Pacific West Kuro Prawns

INGREDIENTS

12 Pacific West Kuro prawns
1 tbsp Butter
Water (50ml)
4 tbsp tomato puree

For the petit rataouille

50g red pepper
50g eggplant
50g courgette
20g garlic
50g tomato
1 cup basil
1 cup chopped basil

METHOD

1. For the ratatouille: Finely dice and cook all the vegetables. Finely bind with the tomato puree and water.
2. To finish, deep fry the pacific west Kuro Prawns at 180c for 3-4 minutes.
3. To serve, place the petit ratatouille into small cups and place the Kuro Prawns on top.

