

## ***Orange and honey fire cracker prawns***

500g prawn tails peeled and deveined  
1/2 cup cornflour  
2 large eggs, beaten  
1-2 cups vegetable oil

### **SAUCE**

1 garlic clove  
1/2 cup honey  
1/2 orange, squeezed  
Zest of 1 orange  
1 tsp garlic powder  
1 tsp red pepper flakes  
8 small red chilis  
1/2 tsp ground ginger  
Handful coriander, chopped

In a large bowl, season shrimp with salt and pepper, Stir in cornflour and gently toss to combine. Working one at a time, dip the shrimp into the eggs.

Heat vegetable oil in a large saucepan. Add prawns and cook until golden brown, about 1-2 minutes. Transfer to a paper towel-lined plate; discard excess oil.

To make the glaze, sauté the garlic in a little oil then combine honey, orange juice, orange zest, garlic powder, red pepper flakes and ginger and add to the garlic, simmer over a medium/low heat until thickened, about 1-2 minutes.

Toss through the prawns and serve immediately, garnished with orange zest and coriander.

