



Fantail Shrimp with Tomato Kebabs and Whitebait

Serves: 4 | Prep: 15 min | Cook: 10 min | Source: #ParlezPantry

Fantail Shrimp are most commonly found in Polynesian Chinese restaurants. Being Oceania that and the whitebait location makes this the 7th continent out of 7 for a dish on this blog.

Whitebait are most frequently found in New Zealand. In many rivers īnanga, kōaro and banded kōkopu make up most of the whitebait catch, with īnanga being the most common species.

Ingredients

Skewers:

- 400 g shrimp (fantail)
- 400 g g tomatoes (cherry)
- 2 Garlic cloves (minced)
- 3 tbsp Chilli sauce (sweet)
- 1 ½ limes (juiced)
- Thyme (fresh, leaves)

Whitebait:

- 450 g whitebait
- 50 g flour (plain)
- 3 tbsp oil (olive)
- 2 tbsp mayonnaise
- 1 ½ tbsp parsley (flat leaf)
- 1 tspn paprika (smoked)
- 1 lemon

Notes

Once the shell is off, check to see if there is a black line running down the back of the prawn. This is the intestinal tract. If it's black, it's full. It's not harmful to eat, but the prawn looks better without it. Of course, you can live off it but it tastes like... and apart from Crocodile Dundee who wants to s***.

Removing it is called 'deveining'. Using a small, sharp knife, make a shallow cut along the length of the black line, then lift it out using the tip of the knife.



Method

1. If using bamboo skewers then soak them first in water for 15 to 20 minutes to prevent them burning, otherwise use metal skewers.
2. Alternate the prawns and tomatoes onto 8 to 10 skewers until all are filled. Arrange the skewers in a shallow baking tray. Combine the chilli sauce with the garlic, lime juice and thyme leaves, then pour over the skewers and leave in the fridge to marinate for 45 to 90 minutes.
3. Place the baking tray on a hot BBQ grill for about 8 minutes, turning and basting from time to time. Once cooked, serve with an extra pot of chilli sauce for dipping and lemon wedges on the side.
4. Alternatively, strip the skewers of the shrimp and tomatoes and toss together with the cooked whitebait and serve with a crisp salad.
5. Whitebait: Heat the oil in a heavy skillet or frying pan. In a bowl add the paprika to the flour and season, ensuring the paprika is evenly distributed.
6. Working in batches, coat the fish in the flour mixture then very carefully fry for 3 minutes, or until golden and cooked, stirring on occasion as we're using relatively little oil.
7. Remove with a slotted spoon and drain for 5 minutes on kitchen paper. Pick and finely chop the parsley, then incorporate with the mayonnaise and 1/3 of the juice of a lemon.
8. Serve as above {Alternatively, strip the skewers of the shrimp and tomatoes and toss together with the cooked whitebait and serve with a crisp salad}.