

OK these were actually Argentinian Prawns not our native Langoustines, but they worked equally well. We seem to fail at anything simple even ?Scampy? and chips has two possibilities ? Battered or Breaded. So we did both!

Breaded Coating.

Ingredients:-

Buttermilk
Gluten free Flour
Gluten free Bread, wuzzed into crumbs
Garlic Salt
Onion Salt
Turmeric

Method:-

(1) Remove the shells from the Prawns.
(2) Soak in Buttermilk for an hour.
(3) Mix the Bread crumbs, Garlic & Onion Salt and Turmeric.
(4) Dredge each Prawn in Flour, dip in Buttermilk and then dredge in the Bread crumbs.
(5) Fry in small batches.
(6) Drain on kitchen paper and serve.

Battered Coating.

Ingredients:-

Soda Water
Gluten free Flour
1 Egg
Garlic Salt
Onion Salt
Turmeric

Method:-

(1) Remove the shells from the Prawns.
(2) Soak in Buttermilk for an hour.
(3) Make a thick batter with Flour, Soda Water, the Egg, Garlic & Onion Salt and Turmeric.
(4) Dredge the Prawns in Flour and dunk in the Butter.
(5) Fry in small batches.
(6) Drain on kitchen paper and serve.

Normally these would have broken our budget but intermittently our local supermarket have a 50% ?Fish Friday? offer so I scooped up two packs of giant Prawns and a pack of Squid rings for £5. We don?t possess any yellow 1980?s plastic baskets (I wonder if they are still a thing?!) so we just served up in bowls?...