



King Prawn, Potato, Passionfruit and Sage **Claude Bosi 22/03/10**

Serves 4

Ingredients

1 desiree potato
200ml dashi
25g butter
1 passionfruit
1 bunch of sage
4 extra large king prawns, peeled and de-veined
extra dashi

Method

Dice the potatoes into 5mm cubes. Cook in dashi and butter. Simmer them until just tender. Drain.

Reduce the cooking liquid down to a glaze. Put the potatoes into the pan and toss through the glaze.

Scoop out the flesh from the passionfruit. Set aside.

Chiffonade the sage. Set aside.

Pan-fry the king prawns gently, until just warm in the centre (approximately 30-60 seconds either side).

Deglaze the pan with dashi. Reduce to a glaze.

Fold the chiffonade sage through the potatoes.

To assemble

In a bowl, spoon in the glazed potatoes and sage.
Spoon over a small amount of the passionfruit.
Place the prawn on top.
Spoon over the glaze from the pan.