



TEMPURA GULF BUGS ON LEMONGRASS SKEWERS WITH GREEN PAPAYA SALAD, SWEET LEMON MYRTLE DIPPING SAUCE AND TARO CHIPS

Recipe from Red Ochre Grill, Cairns

Serves 4

Ingredients:

20 pieces of bug meat
8 fresh lemongrass skewers
Taro chips
Green papaya salad
Sweet chilli lemon myrtle dipping sauce (retail product)
Tempura batter
Oil for deep frying

Salad

1 green papaya, peeled, cut into long matchsticks
3 fresh small whole green chillies, finely sliced
3 cloves garlic, chopped roughly
50g green beans cut into 1 inch pieces
60g unsalted roasted peanuts
50ml lime or lemon juice
1 tbs palm sugar
100 ml fish sauce
1 red onion, sliced
1 red capsicum, sliced
15 g mint, chopped
10 g coriander, chopped
1 tsp salt
Mix all ingredients

Method:

Prepare papaya salad the day before and refrigerate. Cut lemongrass sticks on angle at point where stem starts to branch. Skewer 2 to 3 pieces of bug meat onto each stick of lemongrass. Prepare batter according to instructions. Slice peeled taro on slicer or Japanese cutter 2 mm thick. Heat oil to 180c. Fry taro until crisp and drain on paper towel. Dip bug skewers in batter and fry to golden and cooked through. Assemble papaya salad on plate, place skewers across, garnish with taro chips and serve with dipping sauce.