

Starter



More than just Potatoes

Crispy triangles with prawn & coconut cream





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Ingredients

- Lutosa Mini Hash Browns
- Prawns
- Coconut milk
- Potato starch
- Salt, sugar, pepper
- Mint and basil leaves
- Green salad
- To accompany the plate:
Fish sauce for dipping

Preparation

- ① Season the prawns with salt, pepper and sugar before frying them in a pan.
- ② Mix the coconut milk with some water, and add salt and sugar.
- ③ Thicken it with a little potato starch.
- ④ Fry the Mini Hash Browns for 3-4 minutes at 175°C.
- ⑤ Serve on a bed of green salad with chopped basil and mint for decoration.

Origin: China



LUTOSA
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