



New Orleans Style Shrimp Po Boy Sliders

Serves: 4

Welcome Spring with a classic seafood sandwich recipe - perfect for a relaxed brunch or lunch with family and friends.

TASTE OF SPRING FACT

The Po Boy sandwich slider was created by the Martin Brothers French Market Restaurant and Coffee Stand in New Orleans during the 1929 streetcar strike. The original term for the sandwich was poor boy, as it was used as a free sandwich to feed striking streetcar workers. Over time the sandwich became commonly known as a Po Boy. The popularity of the sandwich has spread across America and now has many variations, which can be found from California to Florida. This recipe uses several of the dish's classic ingredients: fried prawns (shrimp) and a homemade remoulade sauce.

INGREDIENTS

- 45gm Whole Egg Mayonnaise
- 5gm Whole Grain Mustard
- 5ml Lemon juice
- 10gm Hot Sauce
- 5 leaves Flat Leaf Parsley - rinse, drain and finely chop.
- 1/2 Shallot - green stem only, finely slice widthways.
- 1 Egg - crack and beat.
- 15ml Full Cream Milk
- 20gm Plain Flour
- 5gm Fine Breadcrumbs
- 20gm Cornflakes - crush into fine crumbs.
- 1 tsp Cajun Seasoning
- 1/4 tsp Dried Thyme Leaves
- To taste - Sea Salt and Finely Ground Black Pepper
- 12 small Green Prawns - remove head and tail, peel and devein.
- As required - Vegetable Oil
- 8 leaves Baby Cos Lettuce - remove core and outer leaves, use inner leaves only, rinse and drain.
- 4 Trussed Cherry Tomato - remove and discard stem, cut each tomato into 3 even slices.
- 4 Mini Brioche Torpedo Rolls (approximately 12 cm long) - slice each roll along the top, 3./4's of the way down.

METHOD

1. In a mixing bowl, add the mayonnaise, mustard, lemon juice, hot sauce, parsley and shallot. Mix to combine. Set to one side for 30 minutes to allow the remoulade sauce flavours to further develop.
2. In a second mixing bowl, add the egg and milk and whisk to combine. Set to one side.
3. In a third mixing bowl, add the plain flour, breadcrumbs, cornflakes, Cajun seasoning, and dried thyme leaves. Mix to combine and season to taste.
4. In batches, place the prawns into the bowl with the egg mixture and toss until evenly coated. Remove the prawns, letting any excess mixture drain off.
5. Place the prawns into the bowl with the breadcrumb mixture and toss until evenly coated. Remove the prawns, shaking off any excess mixture. Set to one side.
6. Over a moderate heat in a saute pan, add the oil to a depth of 1/2cm and heat the oil. Once hot, carefully add the prawns in batches and cook for 1 minute on each side or until they are cooked through and the breadcrumb mixture is a golden brown colour. Remove from the heat and place onto absorbent paper to soak up any excess oil. Set to one side and keep warm.

TO SERVE

In each brioche roll, place 2 lettuce leaves, then top each with 3 slices of tomato and 3 prawns. To finish, top each sandwich with a generous drizzle of remoulade sauce and serve immediately.