



SUMMER DRIZZLE :  
CHILLED SMOKED PRAWNS

Try this delish recipe from Chef Joseph of Karma Kandara – it’s the perfect dish to serve guests on a hot summer’s day! The freshness of the simple hearts of palm salad and the subtle smoky flavour enhance the sweetness of the prawns! Says Chef Joseph: ‘This dish is inspired by our Sandset Wine Ritual events that happen once a month. For this one, we served it canape style, and it was such a success that we ran it as a special at Karma Beach soon after.’

Prep Time  
30 minutes

Freeze Time  
Overnight

Smoke Time  
30 minutes

Yields  
4 portions

## Smoked Prawns

### Ingredients

U10 Prawns, deveined & shelled	1 kg	Red chillies, sliced thin	3 ea.
Sugar	150 grams	Lime wedges	3 ea.
Salt	100 grams	Sugar cane juice, freshly squeezed (or) Orange juice, freshly squeezed	250 ml
Water	1.25 liter	Sugar cane-can sub smoking wood chips	
Coriander seeds	3 grams	Coconut charcoal-can sub any natural charcoal	
Star anise	3 ea.	Ice water (for shocking)	
Garlic, sliced thin	30 grams		
Ginger, sliced thin	30 grams		
Coriander stems, crushed	1 bunch		
Kafr lime leaves, torn in half	8 ea.		



## Technique

- In a small pot combine 1/3rd of the water with sugar, salt, dried spices, garlic and ginger. Bring to just under a simmer stirring until the sugar and salt have dissolved.
- Remove from heat and transfer to a storage container large enough for prawns.
- Let stand for 20 minutes to macerate the flavours.
- Add the remaining water, sugar cane juice, coriander stems, kaffir lime leaves, chillies.
- Place the prawns in the brine, cover and refrigerate for 3 hours.
- Once the three hours is up, remove the prawns from the brine, rinse under cold water and pat dry on a paper towel.
- Lay the prawns flat in a perforated pan or colander and wrap entirely with plastic wrap.
- Place in the freezer overnight. This step is important.

## The Next Day- Part 2

- Set the hot smoker to 91 degrees Celsius per manufacturer's instructions.
- We use coconut charcoal to get our smoker going. Once the desired heat of 91 degrees is reached, we add the sugar cane or smoking chips.
- Remove the FROZEN prawns from the freezer, unwrap and place directly in the smoker still FROZEN.\* (see below). Do not place directly over the heat source.
- After about 20 minutes (no peeking- you'll let the smoke out). Check the prawns for desired doneness. Ideally they should still be opaque in the centre.
- Give or take an additional ten minutes, remove the prawns from the smoker and place directly in the ice shock water to cool quickly.
- Once cooled all the way through the centre, remove from shock water, pat dry with a paper towel and place in a storage container until ready to serve.

\*By placing the prawns in the smoker frozen two things happen. First, they take longer to cook which means you have more control in preventing them from over cooking- always a good thing! Second smoke tends to "stick" more to frozen items such as ice. You get a more smoke-forward smooth flavour!



*\*Ultra Fun Side note:*

*I've only smoked two things starting from frozen- prawns and olive brine!*

*If you love dirty martinis, you have to try a Smoked Dirty Olive Martini.*

*Drain your favourite olives into a bowl- I prefer pitted Castelvetrano from Sicily. Save the olives for the cocktail!*

*Place the brine in ice cube trays and freeze overnight.*

*Once frozen, set your hot smoker to 91 degrees Celsius.*

*Place the olive brine ice cubes in a solid heat proof dish and smoke away!*

*After 40 minutes you will have a wonderful smoked olive brine.*

*Remove from the smoker and chill in the fridge until ready to shake or stir- whatever your preference is!*

**Now that all the technical stuff is done, it's time to prepare the hearts of palm salad and it's super easy!**

## **Hearts of Palm Salad**

### **Ingredients**

Hearts of palm, fresh, sliced ultrathin on a mandolin	60 grams	Lemon juice, freshly squeezed	15 ml
Red cherry tomatoes, sliced into rings	15 grams	Extra virgin olive oil - the best you can find!	35 ml
Yellow cherry tomatoes, sliced into rings	15 grams	Salt & white pepper to taste	
		Avocado slices for garnish	



## Technique

- Place the hearts of palm and cherry tomatoes in a mixing bowl.
- Season with salt and white pepper and give them a quick toss.
- Freshly squeeze the lemon over the top and add the extra virgin olive oil.
- Adjust seasoning again if need be.
- Keep in the fridge until ready to serve. This salad should be served ice cold and within 15 minutes of tossing. You don't want to lose the crunch!
- Place on the plate and garnish with slices of avocado.
- Place the chilled prawns next to the salad.
- Drizzle the prawns with a little extra virgin olive oil and serve immediately.