

# D'CACTUS REZEPT VUN DER WOCH



**CREVETTES  
AU COCO  
AVEC**



## COCONUT PRAWNS

**PREPARATION TIME: 20 MIN.**

**LEVEL OF DIFFICULTY: AVERAGE**

### INGREDIENTS:

ALNATURA organic virgin coconut oil for frying

500 g prawns, shelled

200 g flour

3 eggs

300 g bread crumbs

300 g grated coconut

For the dip:

1 fresh mango

50 ml creamed coconut

1 hot chilli pepper

1 tablespoon honey

1 tablespoon mustard

60 g cream cheese (Philadelphia)

### INSTRUCTIONS:

Rinse and clean the prawns.

Coat the prawns by first rolling them in the flour, then in the beaten egg, next in the breadcrumbs and then once again in the beaten egg and finally in the grated coconut.

Melt the coconut oil in a frying pan.

Carefully place the coated prawns in the pan and fry each one for 3 minutes and then season with salt.

Remove the prawns from the frying pan and place them on kitchen paper to remove any excess oil.

For the dip:

Chop up the mango and chilli pepper.

Place the chopped mango, chilli pepper, honey, creamed coconut, mustard and cream cheese in a blender, and blend until you get a smooth mixture.

Enjoy with a cold Corona.