


# Grilled Prawns

Cuisine: South-East Asian  
Food category: Fish



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Company: Retigo



## Program steps

1

Hot air

0 %

Termination by time

00:05 hh:mm

230 °C

100 %

## Ingredients - number of portions - 10

Name	Value	Unit
Tail on - Large raw prawns	30	pcs
fresh peppers	4	pcs
Fresh lime	3	pcs
Garlic cloves	4	pcs
olive oil	500	ml

## Nutrition and allergens

Allergens:  
Minerals: Ca, Fe, K, Mg, Ph, Zn  
Vitamins: A, B, C, D, E, K

Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	0 g

## Directions

Make a marinade from the chopped chili, lime juice (and zest), garlic and olive oil.  
Place the prawns in the marinade and leave for 10 mins.  
Then place 3 prawns on a wooden skewer until all the prawns are gone.  
Pre-heat the Retigo oven with the Vision Express Grill inside, when pre-heated, lace the prawns onto the grill and cook.

## Recommended accessories



Vision Express Grill