

PRAWN BANH MI {SERVES 4}

Banh mi takes all of the awesome things about Vietnamese flavours (that sweet, sour and salty goodness) and sticks it in a convenient roll. The pickle can be made well in advance, and the rest of the dish only takes minutes to put together. It's usually made with pork or duck, but I love how the prawns give you all those same flavours, but in a lighter, fresher way.

SANDWICHES

1½ tablespoons canola oil
16 raw prawns (shrimp), peeled and deveined
4 long soft white rolls, sliced open with a hinge like a book
1 Lebanese (short) cucumber, thinly sliced
a handful of torn mint or coriander (cilantro) leaves (or both!)
60 ml (2 fl oz/¼ cup) hoisin sauce (optional)
Kewpie mayonnaise (Japanese mayonnaise) or other good-quality mayo, to serve (optional)
chilli sauce (such as Sriracha), to serve (optional)

PICKLED CARROT & RADISH

125 ml (4 fl oz/½ cup) white vinegar
125 ml (4 fl oz/½ cup) water
55 g (2 oz/¼ cup) sugar
1 carrot, finely shredded
4 radishes, finely shredded or grated

1. Start this recipe at least 2 hours before you want to eat. To make the pickled carrot and radish, combine the vinegar, water and sugar in a saucepan. Cook over a medium heat until the sugar has completely dissolved then remove from the heat and leave to cool. Combine the carrot and radish in a glass or ceramic container, and pour over the cooled pickling liquid. Leave for 2–4 hours, or overnight if you can.
2. Heat a heavy-based frying pan over a high heat. Add the canola oil, then the prawns. Season with a pinch of salt and cook for 1 minute, tossing occasionally until golden and just cooked through. Move the prawns to a plate.
3. Drain the pickled carrot and radish. Stuff the rolls with cucumber, herbs, the carrot and radish pickle and the prawns. Add a few drizzles of the sauces if you like. Serve warm.

