

Chargrilled Prawns with Citrus Aioli
Perfect for topping up Nairns Gluten Free Oatcakes.



Ingredients

A packet of Nairns Oatcakes

1 garlic clove, crushed
Grated zest and the juice of 1 lime
½ red chilli, deseeded and chopped
2 tsp xylicol
2 tsp tamari gluten free soy sauce
1 tbsp of olive oil
12 large raw prawns, peeled and deveined

Citrus Aioli

3 egg yolks
1 garlic clove, crushed
Zest of 2 lemons and 1 lime
3 tbsp lemon juice
1 tsp xylicol
Pinch of sea salt
100ml/3 ½ floz light olive oil
100ml/3 ½ floz flaxseed oil

Method

1. For the marinade mix together all the ingredients and pour over the prawns.
Cover and refrigerate for at least 30 minutes.
2. To make the citrus aioli.
Place the egg yolks, garlic, lemon and lime zest, xyitol, lemon juice and the sea salt in a food processor and beat until smooth. Season with black pepper, drizzle in the oils and continue blending to form a thick creamy mayonnaise. Then store in the fridge until needed.
3. Heat a lightly oiled griddle pan until hot. Place the prawns on the griddle pan and cook on each side until golden and cooked through.
4. Spoon a little aioli on each oatcake, top with a couple of rocket leaves and a prawn.