

PRAWN AND HEIRLOOM MELON SALAD

Chef Ericka Burke



Ingredients:

Serves: 6

- 24 each large peeled and poached tiger prawns (recipe and procedure follows)
- 1 small seedless watermelon, diced into 1/2 inch pieces
- 1 small heirloom melon, diced into 1/2 inch pieces
- 1 Walla Walla sweet onion, julienne sliced 2" x 1/8"
- 4 cups mixed salad greens
- 2 T ginger, peeled, cut into thin matchstick pieces 1/2" x 1/16"
- 1/2 cup salted dry roasted peanuts
- 1/4 cup mint leaves- hand torn
- 1/4 cup cilantro leaves
- 1 recipe ginger-lime vinaigrette (recipe and procedure follows)

Prawn Poaching Broth Ingredients:

- 4 cups chicken broth- homemade or store bought
- 2 cups water
- 6 pieces ginger, 1/4" round slices
- 2 stalks lemongrass, lightly pound the stalks with the back of a knife and cut into 2" pieces
- 1 yellow onion cut in quarters
- 1 bunch cilantro stems
- 2 star anise (optional)

Poaching Procedure:

In a large pot, add all ingredients and place on a low heat and gently bring to a simmer, do not boil. Add the peeled prawns to the simmering broth and poach for 4 minutes. Remove from pot with a slotted spoon and cool.

Ginger-Lime Vinaigrette Ingredients:

- 2 T lime marmalade, Rose's brand
- 1 T ginger, minced
- 2 tsp shallot, minced

