

Jane de Graaff's Extra Crispy Prawn Toast Recipe



Preparation time: 25 mins
Serves: 6 people
User Rating: ★★★★★

Publication: 20 December 2023
Categories: Dinner Recipes, Breakfast Recipes, Lunch Recipes, Entertaining

How can you make a perfectly crispy, crunchy Prawn Toast? It all starts with eggs.





In this delicious meal by recipe developer and Today Show cook, [Jane de Graaff](#), eggs are the glue that brings everything together. They help create a sticky, smooth prawn paste. And they're the difference between a crispy outer toast and a soggy one. Learn how to master this tasty recipe below.





Ingredients

For the Prawn Paste

- 300g raw prawns, peeled and deveined
- 3 spring onions, white part only and green part finely sliced and reserved for garnish
- ¼ cup fresh coriander leaves (optional)
- 1 Tbsp Chinese cooking wine
- ½ tsp white pepper
- 1 tsp chicken salt (or any fine salt)
- 1 Tbsp sesame oil
- 1 tsp white sugar
- 1 tsp crushed ginger
- 1 Tbsp crushed garlic
- 3 Tbsp cornflour/cornstarch
- 1 egg

For the bread

- 6 thick slices of fresh white bread, crusts removed
- 4 eggs, whisked
- ¼ cup sesame seeds

Method

1. Place all the prawn paste ingredients into the bowl of a food processor and blitz until you have a paste.
2. Divide the paste evenly between the six slices of bread and spread it all over one side.
3. Dip the paste-covered bread into the whisked eggs, flipping to coat both sides and then place the prawn side down into the sesame seeds to coat the prawns.
4. Place the slices of bread prawn side up into your oil-sprayed air fryer basket, (or on a tray in a preheated 200°C oven). Spray the tops of the toasts with some oil and cook at 200°C for 10 minutes.
5. Remove from the air fryer, cut into small triangles and serve sprinkled with the reserved spring onion greens and with a hot chilli dipping sauce like sriracha.

Notes

You can also fry these toasts in a pan of hot oil on the stovetop. Just fill a pot with a neutral oil like peanut or rice bran, and if it bubbles furiously when a crust of bread is dropped in, then you're ready to fry your toasts. Drop them in one at a time - prawn side down - and flip them after 3 minutes on each side. Drain on a paper towel and serve cut into small triangles.