



Coconut-crusted prawns with lemon-zest yoghurt

- 1kg medium-sized green (raw) prawns, peeled and deveined but tails left intact**
- 1 cup rice flour**
- 3 eggs, lightly beaten**
- 3 cups shredded coconut**
- vegetable or peanut oil for deep-frying**
- LEMON-ZEST YOGHURT**
- 1 cup Greek-style yoghurt**
- 1 tablespoon freshly squeezed lemon juice**
- 2 teaspoons grated lemon zest**

To make the lemon-zest yoghurt, mix all ingredients in a small bowl, cover, and refrigerate for at least 30 minutes or until needed. Rinse prawns quickly and pat dry. Place flour, eggs and coconut in separate bowls. Holding prawns by the tail, dip each one into flour (dust off excess) and then dip into the egg and lastly the coconut, pressing lightly to ensure prawns are coated. Heat enough oil for deep-frying in a heavy-based saucepan over medium heat until hot. To test, drop a small cube of bread into oil – it should sizzle and brown in about 10 seconds. Add several prawns

and cook for 1 to 2 minutes until golden brown. Remove with a slotted spoon, drain on kitchen paper and keep warm. Repeat with remaining prawns. Arrange prawns on platter and serve hot with the lemon-zest yoghurt. Makes about 15



For Thai fish cakes with sweet & sour sauce recipe (below), visit NINETOFIVE Facebook page

Recipe edited from Party Food Bible, \$19.95. Published by Penguin Australia



★★★★★
BEI AMICI, 2 MONA ROAD, DARLING POINT, SYDNEY. PH: 9328 0305

Like chef and owner, Felix Rutz, Bei Amici's philosophy on dining may have originated in Europe, but his use of organic vegetables, meat and seafood is at home in Australia.

The menu offers a wide variety of dishes, however, after a quick run down of the night's specials, we couldn't resist dipping into the tantalising suggestions. The entree-sized seafood salad of flamed scallops, prawns, cured ocean trout and marinated rainbow trout, \$22, was simply first-class and we thought it hard to beat. But Rutz's rich culinary background comes into its own with the roast duck slices served with pan-fried quail, \$32. After such a pleasing start we settled on housemade tiramisu, \$12, and true to form, it didn't disappoint. **Special: Monday nights enjoy three courses for just \$33.**

* One beer or wine per person. Offer valid until April 30, 09

Hey sugar

Okay, I have a sweet tooth. I admit it. For me, **Sweet Infinity** in Woolloomooloo is a little slice of heaven, its shelves packed with lemon meringues, marshmallows and custard berry tarts. Ph: 9311 2448; www.sweetinfinity.com.au. **Manna From Heaven** has a delicious gluten-free range that will be a hit for all cake connoisseurs. Visit www.mannafromheaven.com.au



Mention NINE TO FIVE when you dine at Sushi Choo & receive a free Kirin or glass of wine with any meal.*



What's in your trolley?

Built "French Bull" one bottle wine bags, \$29.95 each; and Gourmet Getaway, \$44.95, from Until. Ph: 9690 0016; www.until.com.au



Events around town

Bacco Wine Bar Pasticceria brings a little bit of Italy to the CBD. Stop in for Italian coffee, fresh pastas and pastries, wines and cocktails. Bacco Wine Bar, Chifley Plaza, 2 Chifley Square. Ph: 9223 9552. Frantelle has joined forces with Australian Red Cross to help raise money for less fortunate with the **Thirst Aid** campaign. Buy a bottle and text "aid" to the number on the label to donate \$2. www.thirst-aid.com.au. It's hard to top a straight-up Peroni, but the maker of the premium beer has launched **Peroni Leggera** a beer that oozes all the positives of its classic sibling, but without the calories. Six pack, \$14.99.