

Banana Prawns

Banana Prawn (*Fenneropenaeus merguensis*)
Moreton Bay Fresh Banana Prawns, when in season, are a delight to be savoured, they are an autumnal to winter species that can brighten any winter day.

Seasonality:
April to August

Flavour: Light and delectable

Texture: Firm

Moisture: Moist and juicy freshness

Harvested from: Moreton Bay

Harvest Method: Bay trawling (otter and beam)

Stock Status: Sustainably fished



MORETON BAY
FRESH

*Banana
Prawns*

Fishers and consumers get the best results when in harmony with the environment.

Independent scientific research concludes that the operation of prawn-trawl gear has low impact on seabeds where prawns are caught.

Nevertheless, industry development aims to further reduce disturbance of the seabed, as this results in reduced fuel use and lower emission of green-house gases.



Visit www.mbsia.org.au



Find us on facebook: Moreton Bay Prawns



Recipe: ***Garlic Prawns***

Serves 4

Ingredients

- 1 kg Moreton Bay Fresh (uncooked) Banana Prawns
- 4 cloves garlic, crushed
- 3 tablespoons butter
- 3 tablespoons olive oil
- 1/4 cup chopped parsley, plus extra sprigs for garnish

Method

1. Peel and devein the prawns, but leave the tail section intact.
2. Heat butter and oil in heavy fry pan over medium to high heat until the butter foam begins to subside.
3. Add garlic to pan and stir through, then add prawns.
4. Cook prawns until they change color and are cooked through - about 4 mins. Toss them regularly to coat them with the butter and garlic. The prawns should be nicely browned.
5. Sprinkle a little sea salt and freshly ground pepper over. Add parsley and mix through the prawns. Serve in individual ramekins and decorate with a parsley sprig.

Recipe courtesy of Queensland Prawns
(queenslandprawns.com)

