

King Prawns

King Prawns (*Melicertus plebejus*)

Moreton Bay King Prawns in season truly are the King of the Bay, they represent great tasting premium product supreme in quality, ready for chef or barbecue.

Seasonality:

November to June

Flavor : Premium taste

Texture: Firm

Oil content: Low

Moisture: Pleasantly moist and succulent

Harvested from: Moreton Bay

Harvest Method: Bay trawling (otter trawl)

Stock Status: Sustainably fished



MORETON BAY

FRESH

*King
Prawns*

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

Prawn-trawl gear can only be successfully operated on smooth ground that is relatively soft, because the light fishing net is easily damaged if snagged on seabed obstacles, and prawns like to bury into the soft seabed when they are not active.



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Recipe: Barbecued Moreton Bay King Tequila Prawns

Serves 4

Ingredients

- 1 Kg Moreton Bay Green (uncooked) Fresh King Prawns
- 150 ml tequila (optional)
- 1 bunch fresh coriander
- 1 tablespoon fresh oregano
- 1 tablespoon freshly ground black pepper
- 120 ml freshly squeezed lime juice
- 60 ml white vinegar
- 4 cloves fresh garlic
- 10 ml Japanese soy sauce
- 2 teaspoon salt

Method

1. Prepare the marinade by mixing the olive oil, tequila, coriander, lime juice, vinegar, garlic, pepper, oregano and salt and soy sauce in a food mixer, blend until smooth.
2. Peel and devein the Moreton Bay Kings, in a food container gently combine the marinade mixture with the prawns; marinate in the fridge for 2-6 hours.
3. Barbecue until cooked and serve to guests.

