



EL LOCO GAMBA BURGER

<https://www.mainland.co.nz/recipe/el-loco-gamba.html>



PREP TIME
15 MINS

COOKING TIME
30 MINS

SERVES
4

The combination of chipotle mayo, chillies, coconut prawns and Mainland Havarti is simply mouth-watering. Add with it avocado and lime and you just need a margarita for the perfect meal!

Ingredients

- 4 buttered buns
- 4 Tbsp Mainland Creamy Havarti Cheese
- 4 Tbsp chipotle mayonnaise
- 4 tsp fresh coriander
- 4 Cos lettuce leaves or Iceburg

400g coconut prawns - makes 4 cutlets per burger

- 400g prawn cutlets
- 30g coconut thread
- 20g flour
- 20g panko crumbs
- 2 eggs
- 50ml canola oil

8 Tbsp mango, corn and chilli salsa

- 1 whole mango or 1 tin of sliced mangos
- 2 whole corn cobs
- ¼ big, fresh red chilli (no seeds)
- 6 stems of coriander
- 1 lime
- 1 medium red onion
- Salt and pepper to taste

8 Tbsp guacamole

- 1 large avocado
- Pinch cayenne pepper
- Pinch salt
- Pinch pepper
- 6 stems of coriander
- ½ lime

Method

Coconut prawns

1. Take a large bowl and mix together the panko crumbs and the coconut thread.
2. Take another 2 bowls and add the egg mix to one and the flour to another.
3. Rinse the prawn cutlets under cold water and pat dry with some paper towel.
4. Next coat the prawns in the flour, then egg and finally coat in the panko and coconut crumb.
5. Take a shallow saucepan and heat the oil over a medium heat until it bubbles, approximately 5 to 8 minutes.
6. Shallow fry the prawns until they are a nice golden colour. Leave to drain on some paper towels.

Mango, corn and chilli salsa

1. Take a large pot and boil some salted water. Add the corn on the cob and cook for approximately 10 minutes, then remove and leave to drain in a colander.
2. Dice up the mango into small cubes and add to a large bowl.
3. Once the corn is cooled, slice the kernels off the cob and add in to the bowl with the mango.
4. Finely dice up the red onion, chilli, coriander and add to the bowl. Mix together well.
5. Finish by squeezing in the lime juice and season with a good pinch of salt and pepper.

Guacamole

1. Take one large avocado and mash up with a fork.
2. Add the cayenne, salt and pepper, fresh coriander and a squeeze of lime. Mix through well to combine.



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Method

To assemble the burger

1. Cut the buns in half, butter them and then toast under the grill for a few seconds.
2. Add 2 Tbsp of guacamole to the bottom of each bun.
3. Take 1 cos lettuce leaf, cut in half and add on the top of the guacamole.
4. Add the cooked coconut prawns and top with Mainland creamy Havarti Cheese.
5. Inside of the bun add the chipotle mayonnaise, the salsa and the fresh coriander.
6. Place the top of the bun on to your burger and serve.