

# Crispy

# Prawn Tacos

**ozpig**<sup>TM</sup>

GREAT COOKING OUTDOORS

## Ingredients:

### Batter

- 1 cup plain flour
- 1 beaten egg
- 1.5 cups of cold beer
- Salt and pepper

- King prawns, peeled & deveined

- Coleslaw

- Avocado, sliced

- Diced red onion

- Soft or street tacos

- Frying oil



## Method:

Prepare a medium fire in your Ozpig belly and place oil in a wok and bring up to 180c.

Prepare the batter by combining the dry ingredients and mix well. Slowly add the cold beer until the batter is formed.

Dredge the prawns in the batter and let the excess drip off.

Carefully lower the prawns one by one into the hot oil and fry in batches of about 4 or 5 for around 3 minutes. Drain on paper towel.

Layer the coleslaw into the warm soft or street tacos and place the prawns on top. Top with sliced avocado, diced red onion and any sauce of your liking!

Serve hot!

*Images courtesy of Carolyn Stewart.*

**LUNCH | 30 MINUTES**

# Lamb Burgers

**ozpig**  
GREAT COOKING OUTDOORS

## Ingredients:

500g of lamb mince  
Dried rosemary  
Dried oregano  
1tsp lemon juice  
2 finely diced garlic cloves  
2 tbsp breadcrumbs  
2 tbsp milk  
Burger buns  
Wholegrain mustard  
Haloumi  
Sliced tomato  
Lettuce  
Tzatziki



## Method:

Using the Ozpig Heatbead Basket and Ozpig Chargrill Plate, prepare a bed of charcoal in the Heatbead Basket and bring the Chargrill Plate up to a high heat.

In a small bowl combine the breadcrumbs and milk until the breadcrumbs have soaked up all the milk.

Combine the lamb mince, dried rosemary, dried oregano, lemon juice, garlic and soaked breadcrumbs. Mix and form burger shaped patties.

Grill the burgers to your liking, around 60-65 degrees celcius internal tempreature for medium. While the burgers are resting, slice the haloumi and grill.

Toast the bread rolls over the hot chargrill plate and then begin assembling your burger.

Start with the roll bottom, and spread a generous layer of Tzatziki. Then lamb patty, lettuce, tomato, haloumi and finish with a spread of wholgrain mustard on the top bun.

Serve warm and enjoy!

*Recipe courtesy of [Smoky Pastures BBQ](#).*

**DINNER | 30 MINUTES**

# Ozpig Pavlova

## Ingredients:

6 egg whites  
1 1/2 cups caster sugar  
1 tsp white vinegar  
2 tsp vanilla extract  
1 tbsp cornflour  
Sliced fruit  
Dollop cream



## Method:

Pre heat Ozpig Oven Smoker to 110 degrees Celsius.

Seperate eggs and use an electric mixer to whisk egg whites in a clean dry bowl until soft peaks form.

Gradually add sugar, 1 tablespoon at a time, beating well after each addition, until meringue is thick and glossy and sugar dissolved. Rub a little meringue between fingers. If it's still "gritty" with sugar, continue to whisk until sugar dissolves.

Add sifted cornflour, vinegar and vanilla and whisk until just combined. Spoon meringue onto lined baking tray.

Bake in the Ozpig Oven Smoker at 110 degrees Celsius for 1 1/2 hours or until pavlova is dry to the touch.

Remove to cool, when completely cold, transfer to serving plate.

Top with dollop cream & sliced seasonal fruit.

*Recipe courtesy of Kate Parry*