



PARADISE BEACH PURVEYORS

CHILLI CRAB DIP

WITH THAI CHILLI JAM



Fettuccine with Prawns, Coriander & Paradise Beach Purveyors Chilli Crab Dip with Thai Chilli Jam

Ingredients

1 tub of Paradise Beach Purveyors Chilli Crab Dip with Thai Chilli Jam
500g fresh fettuccine
20 fresh king prawns, peeled
1 medium red onion, peeled and sliced
1 bunch coriander, chopped
100 ml white wine
1 fresh lime, quartered (optional)

Method

Cook the fettuccine in rapidly boiling water as recommended on the providores packet. Drain and set aside ready to toss through the sauce.

Heat a small amount of vegetable oil in a frying pan; add the prawns, onion and two-thirds of the coriander to heat for 30 seconds. Flash the pan with the white wine and add the contents of the tub of Chilli Crab Dip. Heat, stirring, then add the fettuccine and toss to combine.

Add remaining coriander before arranging in bowls and serve with a wedge of lime if desired.

Serves 4 as a main course

Our own home made Thai Chilli Jam, rich, aromatic, a little spicy, slightly sweet and with a hint of sour, combines with fresh coriander, shallots and premium wild caught crab meat to make the most luxurious and exotic crab dip in the ocean. Gluten Free.



Silver Medal
Royal Melbourne
Fine Food
Awards 2010



Gold Medal
Royal Melbourne
Fine Food
Awards 2009



Silver Medal
Sydney Royal
Cheese & Dairy
Show 2009



Silver Medal
Royal Melbourne
Fine Food
Awards 2008

Product	Pack Size	APN
Chilli Crab Dip	230g	9333430000236
Also available in 2kg	for more information see www.paradisebeach.ws	