

Panko crumbed Abalone with Lime Aioli.

Ingredients

8 large Abalone, shucked and cleaned (see notes)
1 Egg
Plain Flour for crumbing
1 cup Panko Breadcrumbs
Bunch of Coriander or Continental Parsley
Vegetable Oil (or oil of choice), for shallow-frying

Lime Aioli

½ cup Whole-Egg Mayonnaise
1 small Garlic Clove, roasted
½ teaspoon finely grated Lime Zest
1 tablespoon Lime Juice

Method

Step 1 Cut abalone into 3 equal size pieces. Place flour in a bowl. Add abalone. Toss to coat.

Step 2 Whisk egg and 2 tablespoons cold water together in a shallow bowl. Roughly chop coriander and combine with breadcrumbs on a plate and season. Dip abalone pieces in the egg mixture, then breadcrumb mixture. Repeat with remaining abalone.

Step 3 Heat oil in a large frying pan. Cook abalone for 1 minutes each side or until golden.

Step 4 Make aioli - place mayonnaise, garlic, lime rind and lime juice in a bowl. Stir to combine.

Step 5 Serve abalone with aioli.

Notes

As finger food serve one abalone per person at 100g per abalone in shell.

Variations

Add shredded coconut to the panko crumbs.