

Endeavour Prawns

Endeavour Prawn

(*Metapenaeus endeavouri* & *Metapenaeus ensis*)

Endeavour prawns are regarded by seafood experts as the best tasting of all prawn species, with a rich oceanic flavour they provide fantastic taste and value for money when available.

Seasonality:

February to June

Flavour: Deep and rich ocean taste

Texture: Firm and meaty

Oil content: Low

Moisture: Moist and luscious

Harvested from: Moreton Bay

Harvest Method: Bay trawling (otter)

Stock Status: Sustainably fished



MORETON BAY

FRESH

*Endeavour
Prawns*

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

Trawling has been conducted in Moreton Bay for its prolific prawns since the 1950s. The prawn catches have traditionally been kept fresh (unfrozen) and the boats unload regularly to maximise quality and shelf life.



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**"Make every day
a Bay Day"**



Recipe:

Vietnamese Prawn Noodle Salad

Serves 4

Ingredients

1 kg Moreton Bay Fresh (uncooked) Endeavour Prawns, peeled and deveined.

1 packet thin rice noodles

1 cucumber, deseeded and cut to matchsticks

1 carrot, cut into matchsticks

1 cup bean sprouts

½ cup basil, chopped

½ cup coriander, chopped

3 tablespoons roasted peanuts, chopped

Dressing

2 tablespoons fish sauce

4 tablespoons lime juice

1 tablespoon caster sugar or brown sugar

1 red chilli, deseeded and finely sliced

1 small garlic clove finely chopped

Method

1. Cook rice noodles as directed on packet, drain well and place in a large bowl to cool.
2. Combine fish sauce, lime juice, sugar, chilli and garlic in a bowl, and mix well.
3. Add prawns, cucumber, carrot, bean sprouts, basil, coriander and dressing to noodles, and mix well.
4. Garnish with peanuts and serve.

Recipe and food photography courtesy of Master Fish Merchants' Association of Australia

