

# AUSTRALIAN KING PRAWN

*Melicertus plebejus, Melicertus latisulcatus*



Australia's Wild King Prawn is arguably the most popular wild prawn with an international reputation for being the highest quality prawn available worldwide. With dramatic visual appeal and an intense flavor it's good to be King!

## Origin & Method

- South Eastern Queensland or Northern New South Wales
- Trawled fishery

## Packaging

- Head On - Shell On
- Sizes 6/8- 36/40 pieces per pound (large and small)
- 5kg frozen on board

## Alternative Names

- Ocean King Prawn, Spencer Gulf Kings, Mooloolaba Kings, Eastern King Prawn

## Appearance & Tasting Notes

- Flesh is translucent when raw and bands of white to pink when cooked
- Intensely sweet yet savory character & rich, moist flesh
- Gorgeous pink-apricot body with dramatic blue legs and tails with green or coppery markings

## Sustainability & Certifications

- Under Australian fishery management quota assessment

## Cooking Methods

- Great for coating with tempura or batter
- Saffron, turmeric, chili blends
- Curried dishes with coconut milk
- Outstanding shrimp cocktail
- BBQ, Boiled, steamed, grilled (broiled), stir-fried, deep-fried, roasted



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