

Yes we went to the Asian Supermarket yesterday and yes, we had Jellyfish in our dinner. It was good!!!!!

Ingredients:-

1 Pack of Jellyfish strips (You?ll find this in an Asian Supermarket)
1 Tbsp of Sesame Oil
1 Tbsp of Rice Wine Vinegar
1 Tbsp of Chilli Oil
3 Clove of Garlic, minced
2 Thumbnail sized bits for Ginger, grated
1 Tsp of Sugar
250g King Prawns (Pre Cooked works fine)
½ a Lemon, juiced
Ground Black Pepper
1 Large Spring Onion, chopped
A Handful of Mange Tout
A Handful of Baby Sweetcorn, chopped
3 Strips of Pickled Radish, chopped (Asian supermarket gig again, but really cheap)
3 Tbsp of Red Wine Vinegar
1 Large Red Chilli, chopped for Garnish
A Handful of Bonito Flakes for garnish (Asian supermarket gig again, but really cheap)
½ Tsp of Chilli Flakes
150g of Rice Vermicelli

Oil to fry

Method:-

(1) In a bowl combine the Jellyfish strips, Sesame Oil, Rice Wine Vinegar, Chilli Oil, half of the grated Ginger and marinade for 30 minutes.
(2) In a separate bowl combine the Prawns, Chilli Flakes, Lemon Juice and a few grinds of Blavk Pepper.
(3) Heat Oil in a large frying pan and cook the Prawns until pink.
(4) Remove and set aside.
(5) In the same pan add the Onion, fry until softened over a low heat.
(6) Add the Garlic and remaining grated Ginger and fry for a future couple of minutes.
(7) Add the Mange Tout and Baby Sweetcorn and stir in.
(8) Add the Red Wine Vinegar.
(9) Add the Pickled Radish.
(10) Boil and drain the Rice Vermicelli following the instructions on the package and set aside.
(11) Return the Jellyfish to the pan and then add the Jellyfish stirring as you go.
(12) Stir in to the Vermicelli and serve with the Chilli and Bonito Flakes to garnish.

We like to try anything unusual and Jellyfish was certainly that. On it?s own it has no notable flavour, apart from The Sea. But it is an excellent flavour sponge and has a very distinctive texture. Sort of crunchy but then dissolving as you chew it. Odd but really good. Also at £1.29 a pack it?s probably the cheapest ?Meat? available weight for weight at the moment.