

Preparation & Cooking



In order to achieve the status as a Skull Island Tiger, only ‘perfect’ U6 prawns are hand-selected. Measuring up to 26cm and over 100g in weight, they are the best in class hero tiger prawns of the catch in the Northern Prawn Fishery.

Skull Island Tiger Prawns are caught, graded and hand-packed in 3kg boxes before being snap frozen at -45c within an hour of harvest to preserve the quality and culinary integrity at the source.

To thaw frozen Skull Island Tiger prawns, leave the prawns in outer packaging and store overnight in a sealed, airtight container. When thawed, remove from carton and dip in a brine slurry before use. Thawed Skull Island Tiger Prawns should ideally be used with 36 hours of thawing.

The Skull Island Tiger Prawn requires care and attention to get the most from its culinary capability. It performs best when cooked using lower heat and where the moisture can be retained by protecting the flesh from high heat.

The delicious umami characteristics unique to the Skull Island Tiger Prawn are best suited to lower heat preparations.

For the best culinary outcomes we recommend that Skull Island Tiger prawns are cooked in, or on their shells to protect the flesh and retain all the fats and nutrients in the prawn. They can also be cooked in a coating such as crumb or tempura or peeled and gently poached in butter, but direct, high heat to the flesh should be avoided.

Skull Island Prawns benefit from grilling, butter poaching, barbecuing, hibatchi, crumbing, while the head and shells are ideal for stocks, broths and oils.

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Culinary applications

The savoury, umami and firm, juicy meatiness of the Skull Island Prawn allows excellent versatility in the kitchen. The following are recommended cooking applications specific to the unique properties of the Skull Island Tiger Prawn.

1. Grilling

Cooking prawns under a salamander grill can help gently seal the outside of the flesh and keep the centre opaque and juicy. The Skull Island tiger prawn is ideally suited to this application when split or butterflied, with a knob of butter placed in the head cavity and the flesh lightly brushed with olive oil before being placed under the heat of the grill. The shell acts as a vessel, and the prawns natural fats, together with the butter create a sauce for the prawn flesh to sit in. The meat can be easily removed from the shell when cooked.

2. Butter poaching

Butter poaching is a cooking technique that gently heats the prawns, adding moisture and richness to the flesh. The firm texture and savoury flavour of the Skull Island Tiger Prawn benefits from being poached in a soft, foaming pool of butter that provides a consistent, gentle cooking medium. This is a hero preparation method ideally suited to fine dining and smaller service operations where one-on-one dish preparation is suited.

3. Barbecuing + Hibachi

Barbecuing is a technique using high heat and fast cooking times. This can be a risky method for cooking Skull Island Prawns, which can toughen when exposed to high heat. Skull Island prawns are best barbecued on their shells, and we recommend splitting, or butterflying the prawn and then cooking with the shell exposed to the fire/heat only. The prawns should be placed in the coolest area of the BBQ to avoid toughening the flesh with high heat. When barbecuing a split prawn put a weight on top of prawns as it helps to cook the prawn and leaves nice crisp shell that you can eat. The technique adds a smoky char to the savoury, juicy character of the Skull Island Tiger prawn. This method is suited to smaller service operations where extra care can be taken to avoid over cooking of the prawns.

4. Tempura

Tempura is a traditional Japanese technique, which encases the prawn, protecting it from high heat. It is much lighter and crisper than many other batters and provides the perfect coating to accentuate the natural firmness and savoury notes of the Skull Island Tiger prawn. A great method for preserving moisture in the flesh whilst allowing the natural flavour of the prawn to shine.

5. Heads & Shells

Skull Island Tiger prawns carry high levels of fats, oils and nutrients in the shells and heads. The heads and shells themselves are as versatile as the meat itself and can be used to make shellfish oil and as a base for broths, soups and bisques. An excellent way to utilize the total prawn.

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Table Talk

1. The Skull Island Tiger Prawn is a graded U6 “perfect” prawn
2. Prawns should be thawed in the box, in an airtight container and dipped in a salt water brine to “refresh” post thaw, then used within 36 hours of thaw
3. Grilling ensures perfect “soft” cooking of Skull Island Prawns
4. The delicious umami characteristics unique to the Skull Island Tiger Prawn are best suited to lower heat preparations.
5. For the best culinary outcomes we recommend that Skull Island Tiger prawns are cooked in, or on their shells.
6. Skull Island Tiger Prawns can also be cooked in a coating such as crumb or tempura or peeled and gently poached in butter
7. Skull Island Prawns benefit from grilling, butter poaching, barbecuing, hibatchi, crumbing, while the head and shells are ideal for stocks, broths and oils.
8. Heads and shells carry high levels of fats, oils and nutrients and can be used to render oil, broth, soups, stocks. This maximises the total use of the Skull Island Tiger Prawn.

Location Map

