

International Cold Water Prawn Forum 2017





The future of cold water prawns

A chefs perspective

CJ Jackson



CJ Jackson, CEO of The Seafood School at
Billingsgate Market



Iconic Billingsgate Fish Market, London



WE HAVE 4 MAIN ARMS OF ACTIVITY

- Children – at the market and on an outreach project
- Chefs and catering students.
- Trainee fishmongers
- Food lovers...



How we utilise prawns
Cold water and warm water
Industry overview



- What was the first shellfish you ever tried?
- Prawn consumption in the UK
- What does consumer understand about prawns



- Chefs attitude towards cold water prawns
- Pint of cold water prawns – cheap and cheerful
- Warm water prawns (20/30) ‘King prawns’
- Choice we have
- What’s missing?



- Prawns and Remoulade salad
- Prawn Pilaf
- Prawn Baguettes and Prawn Cocktail!
- Prawn stock and butter with shells





The future should be bright for cold water prawns