

Chilli prawns

Cuisine: South-East Asian
Food category: Other



Author: Myat Ko ko



Program steps

Preheating: 180 °C

1

Combination

30 %

Termination by time

00:08 hh:mm

180 °C

100 %

Ingredients - number of portions - 10

Name	Value	Unit
Large prawns	1.1	kg
Corn flour	100	g
Oil	100	ml
Eggs	3	pcs
Sweet chilli sauce	150	ml
Tomato ketchup	200	ml
Oyster sauce	100	ml
Salt	20	g
Sugar	30	g
Water	150	ml
Spring onions	100	g

Directions

Mixed all the sauce together and keep aside.
Coated prawn with corn flour,oil and put into enameled GN container, cook for 5 minutes.
Pour the mixture and beaten eggs into the prawns, mixed it evenly and cook for another 3 minutes more.
When it's cook garnish with spring onions and serve.

Recommended accessories

Enameled GN container