


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