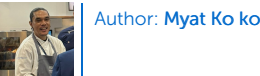


# Stir fried sambal prawns


Cuisine: South-East Asian  
Food category: Fish





## Program steps


Preheating: 180 °C


1


 Combination


 50 %

 Termination by time

 00:06 hh:mm

 180 °C

 100 %



## Ingredients - number of portions - 10

Name	Value	Unit
Prawns	1	kg
Sambal chilli paste	200	g
Oyster sauce	30	ml
White onions	100	g
Spring onions	20	g
Salt	5	g
Brown sugar	10	g
Oil	20	ml

## Directions

Wash and cut skin half way.  
When reach desire temperature drizzle with oil and place thr prawns to cook for 3 minutes.  
Mixed sambal chilli, oyster sauce, salt, brown sugar and a little water to make sauce.  
When buzzing add sambal sauce and fold it with prawn and cook for 3 more minutes.  
In last minute add white onions and spring onion to finish it.

## Recommended accessories

