

Chilli prawns

Cuisine: **South-East Asian**
Food category: **Other**




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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

Nutrition and allergens	
Allergens:	
Minerals:	
Vitamins:	
Nutritional value of one portion	Value
Energy	12 kJ
Carbohydrate	3 g
Fat	0 g
Protein	0 g
Water	0 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