

# 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 %	
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## 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