

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

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