



Crispy Butter Prawn

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1kg medium prawns - 8 cups oil for deep frying - 50g salted butter or planta margarine
- 1/2 bowl curry leaves - 1 tsp chopped chilli padi - 3 tbsp plain flour (Batter) - 2 tbsp
corn flour (Batter) - 1 egg (Batter) - 1/2 tsp salt (Batter) - 1/2 tsp sugar (Batter) - 100ml
water (Batter) - 1 tsp sugar (seasoning)

Instructions

This is a common dish at most of the zhu chao ????. Other than prawns, the key ingredient of this dish is curry leaf. It perks up the seafood dish like butter prawns and black pepper crab. The oil amount for deep frying must be a lot and hot to ensure the prawns are well fried. 1. Trim the prawns, wash and drain well 2. Heat oil for deep frying. Coat prawns with batter and deep fry until golden brown and cooked. 3. Melt butter in a wok, saute curry leaves & chilli padi until fragrant. Add seasoning, prawns & stir fry until well mixed. Serve hot.