

Belachan Salted Crispy Prawns Recipe

(Malaysian Recipe)

Ingredients: Serves 4

300g king prawns (shrimps)
4 tablespoons self-raising flour

Marinade:

8 bird's eye chilies (chopped)
5 garlic cloves (chopped)
20g dried shrimp paste (belachan), chopped
1 teaspoon sugar
1 tablespoon light soy sauce
¼ teaspoon pepper
a pinch of salt

Method:

Split the prawns in half from the back about halfway along, de-vein. Rinse and pat-dry, add in marinade, mix well. Marinate for 30 minutes. Stir in self-raising flour. Deep-fry the marinated prawns into hot oil until golden in color or crispy. Dish up and drained. Serve hot.

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