

Butter Prawns Recipe

(Malaysian Recipe)

Ingredients: Serves 4

400g tiger prawns (shrimps), lightly sliced on the back
de-veined (leave shells intact)

3 egg yolks

20 pieces curry leaves

1 red chili or bird's eye chili

Marinade:

½ teaspoon salt

½ teaspoon sugar

½ teaspoon cornstarch

Seasoning A:

3 tablespoons butter

3 tablespoons cooking oil

½ teaspoon sugar

Seasoning B:

300g evaporated milk

1 tablespoon butter

1 teaspoon sugar

Method:

Mix prawns with marinade and set aside. Heat oil in the wok, deep-fry the prawns until golden brown, scoop out and set aside. Cook seasoning A in low heat, add in egg yolk, 10 pieces of curry leaves, shredded chilies and stir-fry to form egg shreds. Scoop out and set aside. Heat oil in the wok, add in remaining curry leaves, shredded chilies and seasoning B, stir until to form a paste, add in prawns and stir-fry well. Garnish prawns with egg shreds before serving.

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