

Deep-Fried Prawn Fritters Recipe

Ingredients: Serves 4

15 medium to large prawns
1 stalk scallion
2 slices ginger, smashed
1 teaspoon rice wine, optional
½ teaspoon salt
1 teaspoon light soy sauce
5 cups vegetable oil for frying

Batter:

6 tablespoons self-raising flour
6 to 7 tablespoons water
1 tablespoon vegetable oil
½ teaspoon salt

Garnish:

½ cucumber, sliced
2 tomatoes, sliced

Method:

Shell prawns but keep tails on. De-vein, wash and pat dry. Mix scallion, ginger, rice wine, salt and light soy sauce in a bowl. Pour over prawns and leave to marinate for 10 to 15 minutes. To make batter, sift flour and salt together. Add water, a little at a time to prevent lumps forming. Stir in the vegetable oil and mix well. Heat 5 cups oil over high heat. When it is smoking hot, turn heat down and get ready to fry the prawns. Hold each prawn by the tail and dip into the batter, making sure it is well-coated. Slide prawns into the hot oil and deep-fry for about 2 minutes until golden brown. (You can fry 3 to 4 prawns at one go). Turn prawns over halfway during cooking to fry the other side. Drain on paper towels or in a sieve to remove excess oil. Garnish and serve immediately.

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