

Fried Salted Prawns Recipe

(Malaysian Recipe)

Ingredients: Serves 4

600g large prawns, washed, feelers and
legs trimmed but unpeeled
750ml water
3 teaspoons salt
1 rounded (heaped) teaspoon five-spice powder
1 egg white, lightly beaten
½ teaspoon salt
¼ teaspoon ground white pepper
cooking oil for deep-frying

Ingredients to be sifted together:

2 tablespoons corn flour (cornstarch)
1 tablespoon rice flour
1 tablespoon plain flour
¼ teaspoon five-spice powder
a pinch of ground white pepper

Garnishing:

½ cucumber, peeled if desired and sliced
1 tomato, sliced
coriander leaves (cilantro)

Method:

Put cleaned prawns into a bowl and add 750ml or just enough water to cover prawns. Stir in 3 teaspoons salt and five-spice powder. Refrigerate for 2 hours. Drain and dry prawns with a clean tea towel, then mix with egg white, ½ teaspoon salt and pepper. With sifted ingredients already combined in a bowl, dip in prawns to coat thoroughly. Deep-fry coated prawns until golden brown. Serve garnished. Instead of dipping prawns into sifted flour mixture, prawns can be placed on a flat tray and have combined flour mixture carefully sifted over. Turn prawns over and sift on more flour mixture to coat completely.

[asian_free_recipes_download][[/asian_free_recipes_download]