

## **Fried Stuffed Taukua Recipe**

**(Fried Stuffed Soy Bean Cake - Nyonya Recipe)**

### **Ingredients:**

225g shelled prawns (shrimps)  
1 handful beansprouts (tail removed)  
6 pieces soy bean cake taukua)  
120g flour  
1 egg  
salt  
pepper  
oil for deep frying  
water

### **Method:**

Wash and drain prawns. Cut soy bean cakes diagonally into two, then, make deep slit for stuffing. Wash beansprouts and cut into 2.5cm lengths. Beat egg. Put prawns and cut beansprouts into a fairly big bowl and add 120g flour, ½ teaspoon salt, ½ teaspoon pepper and the beaten egg. Stir well. Add a little water if batter is too thick. Stuff the mixed ingredients into the soy bean cakes and put into hot oil for deep-frying. Reduce heat to medium or low, turn over the soy bean cakes often until brown and cooked. Dish out and drain the oil. Serve with chili sauce or tomato sauce. If there is leftover stuffing, add ½ teaspoon baking powder with a tablespoon of oil and stir well. Then scoop tablespoons of the mixture and deep-fry in hot oil until brown and crispy. Remove, drain oil and serve immediately.

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