

Heh Kian Recipe

(Prawn Fritters - Nyonya Recipe)

Ingredients:

100g shelled prawns (shrimps), minced
15 tablespoons flour, sieved
14 tablespoons water
1 level teaspoon baking powder
1 level teaspoon pepper
1 B-sized egg
1 teaspoon light soy sauce
½ teaspoon salt
¼ big onion, minced
Cooking oil
1 red chili, finely sliced (optional)

Method:

Put minced prawns into a big bowl. Add pepper, salt and light soy sauce. Stir well to mix. Add flour, baking powder, onion, chili, egg and a few tablespoons of water at a time. Stir until it becomes a soft batter. Set aside for 10-15 minutes. Heat enough oil in frying pan. Put about ¾ tablespoon of the batter into hot oil. Deep fry. Adjust heat from medium to low so that there will be no overheating or burning. Fry fritters until light brown and remove to a metal sieve to drain the oil. Remove excess oil with kitchen paper towels. Serve with a sambal and sliced soy bean cake. (taukua).

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