

Pan-Fried Seafood Scallions Recipe

Ingredients:

10 oysters, shucked
5 medium prawns (shrimps), peeled and de-vein
10 clams, shelled
A pinch of salt
A pinch of ground white pepper
1/2 teaspoon ginger juice
100 g scallions, cut into equal lengths, white portions lightly bruised
Plain (all-purpose) flour for sprinkling
60 ml vegetable oil

Batter:

130 g plain (all-purpose flour)
65 g rice flour
375 ml water
1 egg

Vinegar Soy Sauce:

4 tablespoons light soy sauce
2 tablespoons vinegar
2 teaspoons chili powder
2 teaspoons sesame oil

Method:

Wash oysters, prawns and clams in brine (mix 625 ml water with 1 teaspoon salt) and drain well. Season oysters, prawns and clams with a pinch of salt and pepper and ginger juice. Leave refrigerated for 30 minutes. Drain well then chop into smaller pieces. Beat batter ingredients with a whisk into a light batter. Sprinkle scallion lengths with some flour. Lower them into batter to coat lightly. Transfer scallion lengths to an oiled pan to cook. Pour some more batter over. Top with seafood. When batter is almost set, pour on remaining batter. Flip pancake over and cook other side. Continue to flip and cook until both sides are golden brown in color. Slice and serve with vinegar soy sauce.