

Prawn Fritters Recipe

(Heh Kean Recipe)

Ingredients:

250 g prawns (shrimps), shelled and de-veined

500 ml (2 cups) oil for deep frying

Batter ingredients:

100 g self-raising flour

25 g corn flour

150 ml water

¼ teaspoon salt

⅓ teaspoon pepper

Method:

Combine batter ingredients in a mixing bowl and blend until smooth. Add in the prawns and stir through. Heat the oil in a wok over a medium flame. When oil is hot, scoop a tablespoon of the prawn with the batter and drop it into the oil. Do not add too many prawns at one time or the temperature of the oil will be reduced and fritters will taste oily, instead fry them in batches. Fry the fritters until puffy and golden brown. Dish out and drain on absorbent paper. Serve immediately with chili ketchup.

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