

Thai Prawn Rolls Recipe

Ingredients:

16 large, raw king prawns (jumbo shrimps), head, shells removed and de-veined but tails left on
1 teaspoon red curry paste
1 tablespoon Thai fish sauce
16 small wonton wrappers, about 8-cm square, thawed if frozen
16 fine egg noodles*
Oil, for deep-frying
*Soak the fine egg noodles used as ties for the prawn rolls in a bowl of boiling water for 2-3 minutes, until softened, then drain, refresh under cold running water and drain well again.

Method:

Place the prawns on their sides and cut two slits through the underbelly of each, one about 1-cm from the head end and the other about 1-cm from the first cut, cutting across the prawn. This will prevent the prawns from curling when they are cooked. Mix the curry paste with the fish sauce in a shallow dish. Add the prawns and turn them in the mixture until they are well coated. Cover and leave to marinate for 15 minutes. Place a wonton wrapper on the work surface at an angle so that it forms a diamond shape, then fold the top corner over so that the point is in the centre. Place a prawn, slits down, on the wrapper, with the tail projecting from the folded end, then fold the bottom corner over the other end of the prawn. Fold each side of the wrapper over in turn to make a tightly folded roll. Tie a noodle in a bow around the roll and set it aside. Repeat with the remaining prawns and wrappers. Heat the oil in a deep-fryer or wok to 190 degrees Celsius or until a cube of bread, added to the oil, browns in 45 seconds. Fry the prawns, a few at a time, for 5-8 minutes, until golden brown and cooked through. Drain well on paper towels and keep hot while you cook the remaining batches. Serve hot.

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