

CEREAL PRAWN

麦片虾



SCAN FOR
MORE RECIPES!



Cooking Instructions

Cooking Ingredients:

- | | |
|--|----------------------------------|
| 1) Prawns | 350g
(approx. 12 pcs) |
| Or
Shelled Prawns | 300g
(approx. 15 pcs) |
| 2) Margarine | 60g |
| 3) Curry Leaves | 20 pcs |
| 4) Chilli Padi (sliced) | 2 stalks |
| 5) Egg Yolk (beaten) | 1 |
| 6) Corn Flour | Enough to lightly
coat prawns |
| 7) Cooking Oil | 800ml |
| 8) Love, Afare
Cereal Prawn
Premix | 1 box (contains
2 sachets) |

Tips:

Love, Afare Cereal Prawn Premix
can be cooked with other seafood such
as fish, squid and tofu.

Instructions:

- 1) Devein prawns by cutting a slit on its back to remove the dark dorsal vein. Trim off sharp edges of the head. Wash. Pat dry with kitchen towel.
- 2) Coat the prawns evenly with corn flour.
- 3) Heat up cooking oil in a pan over high heat. Deep fry the prawns for about 30 seconds.
- 4) Add curry leaves to the oil and scoop up all contents immediately. Set aside. Drain away the oil.
- 5) Heat margarine in pan over low heat. Add chilli padi, beaten egg yolk and briskly stir with margarine in constant circular direction until the egg yolk appears sandy.
- 6) Add the cooked prawns and curry leaves, then add Love, Afare Cereal Prawns Premix (2 packets) and stir fry till crispy.
- 7) Dish onto plate and it is ready to serve.