



CEREAL PRAWNS 麦片虾

Cooking Instructions

Cooking Ingredients:

Prawns	350g (approx. 12 pcs)
or	
Deshelled Prawns	300g (approx. 15 pcs)
Love, Afare Cereal Prawns Premix	1 box (contains 2 packets)
Margarine	60g
Curry Leaves	20 pcs
Chilli Padi	2 stalks (sliced)
Egg Yolk (beaten)	1
Corn Flour	Enough to lightly coat prawns
Cooking Oil	800ml

Tips:

Love, Afare Cereal Prawns 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 Cereal Prawns Premix (2 packets) and stir fry till crispy.
7. Dish onto plate and it is ready to serve.