

Beansprouts and Prawn Fritters Recipe

(Nyonya Heh Kian Taugeh Recipe)

Ingredients:

250g beansprouts (tail removed)
150g fresh prawns (shrimps)
8 tablespoons plain flour
½ teaspoon baking powder
10 tablespoon water
2 rice bowls oil
salt to taste

Method:

Bruise beansprouts with fingers and set aside. Shell, wash and drain prawns. Mince. Add minced prawns, salt, flour, baking powder and water to bruised beansprouts. Mix well until batter is smooth. Heat oil in the frying pan. Deep fry mixture in spoonfuls. The fritters must be thin and about 4-5 cm in diameter. Serve with chili sauce and rice. Yambean may be used instead of beansprouts for this dish. A variation omits prawns in the recipe.

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