

## Claypot Tanghoon and Prawns Recipe

**Ingredients I:** Serves 4

400g large prawns (shrimps) or 1 large crab  
100g tanghoon or dry bean vermicelli  
150g pork fat  
½ cup chicken stock  
1 tablespoon cooking oil

**Ingredients II:**

1 teaspoon Sichuan peppercorns  
5 slices ginger  
3 coriander roots  
8 cloves garlic, peeled

**Seasoning for prawns:**

½ teaspoon salt  
½ teaspoon freshly-ground black pepper  
1 tablespoon sesame oil  
2 tablespoons fish sauce (nampla)  
1 tablespoon Worcestershire sauce  
1 to 2 tablespoons oyster sauce, optional

**Seasoning for tanghoon:**

1 tablespoon light soy sauce  
1 tablespoon oyster sauce

**Method:**

Clean prawns and trim off feelers, leaving head and skin on. (If using crab, chop into 8 to 10 pieces). Marinate with Seasoning for prawns for 15 minutes. Soak tanghoon in tap water for an hour until softened. Drain and marinate with Seasoning for tanghoon. Smash Ingredients II with the back of a cleaver. Heat oil in claypot. Stir-fry pork fat until oil exudes. Add Ingredients II and stir-fry until fragrant. Add tanghoon (do not discard seasoning), making sure the pork fat slices are at the bottom of the claypot so the tanghoon does not burn. Drain prawns (do not discard seasoning) and add on top. Pour in both the Seasonings together with the chicken stock. Cover and boil for 6 to 8 minutes until prawn shells turn red. Garnish the dish with coriander leaves and serve.

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