

Deep-Fried Prawns with Vermicelli Recipe

Ingredients: Serves 4

4 big prawns (shrimps)
2 bundles of mung bean vermicelli
1 cup of plain (all-purpose) flour
1 egg, lightly beaten
1 teaspoon salt

Method:

Peel off the shell and de-vein the prawns. Make couple of slashes by knife at the back of the prawns to avoid them curling up when deep fried. Cut vermicelli into small pieces and leave aside (approximately 0.5cm length). Sprinkle some salt on the prawns and then dip prawns with flour, beaten egg and chopped vermicelli in proper order. Heat some oil for deep-frying until 180 degrees Celsius and deep-fry the coated prawns for about 6 - 7 minutes or until they look fluffy and golden in color.

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