

Fried Prawns with Salted Egg Yolk Recipe

(Malaysian Recipe)

Ingredients: Serves 4

300g king prawns (shrimps)
3 salted egg yolks (steamed, mashed)
2 bird's eye chilies (chopped)
2 tablespoons margarine
1 tablespoon Shaoxing wine

Method:

Split the prawns in half from the back about halfway along. De-vein, rinse and drain well. Deep-fry into hot oil over high heat for about 2 minutes until golden brown. Remove and keep aside. Heat up margarine in a preheated wok to fragrant chopped bird's eye chilies and mashed salted egg yolk. Add in pre-fried prawns, stirring constantly until well combined. Lastly, splash with Shaoxing wine. Stir for a while and remove from heat. Serve hot.

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