

Mantis Prawns with Butter Recipe

(Malaysian Recipe)

Ingredients: Serves 4

600g mantis prawns flesh
50g celery (sectioned)
2 stalks scallions (sectioned)
½ stalk fresh leek (shredded)
1 egg yolk (beaten)
½ bowl self-raising flour
2 tablespoons margarine

Seasoning:

½ teaspoon salt
½ teaspoon sugar

Method:

Rinse the mantis prawns flesh and drain well. Dip into beaten egg, then remove and coat well with self-raising flour. Deep-fry into hot oil until crispy or golden in color. Remove and keep aside. Melt the margarine in a preheated wok. Add in sectioned celery, scallions and shredded fresh leek. Stir-fry for a while. Add in pre-fried mantis prawns flesh and seasoning. Stirring constantly over high heat until aromatic. Dish up. Serve hot.

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