

Prawn Balls in Thai Style Recipe

Ingredients: Serves 4

8 king prawns
150g squids
10 nos. clam
1 no. red chili (cut into rings)
1 stem scallion (sectioned)
1 tablespoon chopped garlic
adequate local basil leaves
4 sliced ginger

Seasoning:

½ tablespoon rice wine
1½ tablespoons crispy prawn chili sauce
2 tablespoons Thai chili sauce
1 tablespoon fish sauce (nam pla)
1 tablespoon sugar

Method:

Peel and de-vein the prawns but leave the tails intact. Mix prawns with 1 teaspoon salt and 1 tablespoon cornstarch for a while, then rinse under running water. Pat dry and keep aside. Rinse the squids and cut into florets. Blanch the squids, clams and prawns into boiling water for a while. Dish up and drain well. Heat up 2 tablespoons oil to fragrant the ginger slices, sectioned scallion, red chili rings and chopped garlic. Add in squids, clams and prawns, stir-fry for a while. Blend in seasoning to toss thoroughly. Add in basil leaves and stirring constantly until well combined or slightly dry. Dish up and serve hot.

[asian_free_recipes_download][[/asian_free_recipes_download]