

Prawns in Sweet Sesame Sauce Recipe

Ingredients: Serves 4

500g Tiger prawns
50g dried sole fish (Buyu)
2 tablespoon sesame seeds
1 tablespoon white vinegar

Seasoning:

2 tablespoons sugar
½ teaspoon salt
1 tablespoon malt sugar
2 teaspoons Maggi chicken granules

Method:

Trim prawns. Clean and drip dry. Soak in vinegar for 10 minutes and set aside. Boil sesame seeds until cooked. Drain and drip dry. Stir-fry in wok over low heat until crispy. Dish out. Heat oil in wok. Deep fry prawns briefly. Remove for a while. Heat oil again and refry. Repeat once more and fry until prawns are crispy. Drain and drip dry. Bring to boil 200g water in wok. Put in dried sole and cook for 3 minutes until fragrant. Remove sole fish. Put in sugar, salt and chicken granules and cook for 1 minute. Add in malt sugar and cook for another 1 minute. Add in prawns and stir fry until well mixed. Add in sesame seeds, stir and mix well. Dish out to serve.

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