

Prawns with Spicy Shrimp Paste Recipe

(Nyonya Recipe)

Ingredients: Serves 5

500 ml cooking oil

500 g king prawns (jumbo shrimps), feelers removed and seasoned for 60 minutes with
¼ teaspoon sugar and ¼ teaspoon salt

120 g coarsely pounded spicy shrimp paste (sambal belachan - pls refer more Nyonya Recipes)

2 kaffir lime leaves

½ teaspoon anchovy stock granules

2 teaspoons calamansi juice

Method:

Heat the cooking oil until very hot and deep-fry prawns (shrimps) for 30 seconds. Remove. Leave 150 ml oil in the pan and stir-fry spicy shrimp paste for ½ minute. Add the prawns (shrimps), kaffir lime leaves and anchovy stock granules. When prawns (shrimps) are cooked, switch off the heat and add calamansi juice.

Note: You can garnish this dish with tomato and cucumber slices.

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