



SALTED EGG YOLK PRAWN

PREPARATION TIME: 30 MIN

INGREDIENTS:

- 350 g medium-large grey prawn
- 6 pre-boiled salted egg yolk smashed with fork
- 1 L Knife Groundnut Oil (Healthier Choice)
- 5 sprigs curry leaves rinsed and dried
- 1 chicken egg white
- 6 tbsp corn starch
- 1/4 large red onion minced
- 2 pcs chilli padi cut into small pcsq
- 18 g unsalted butter
- 2 pcs chilli padi cut into small pcsq
- 18 g unsalted butter• 1 tsp Knife Groundnut Oil (Healthier Choice)
- 3 tbsp water
- 1/2 tsp salt
- 1/2 tsp pepper
- 1/2 tsp sugar
- Prawn marinade
- 1 tsp salt
- 1 tsp sesame oil
- A dash of pepper



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1. Prepare the prawns.
2. Trim the prawns, leaving the head and tail intact. Rinse it with salt water.
3. Remove shell from the body. Slit to remove the intestine.
4. Make a few slits on the prawn to straighten it. #Tips: This will expedite the drying process.
5. Wrap it in a towel, transfer it to the chiller for at least 20 mins. #Tips: This will dry up the prawns and prevent the oil from splattering while deep frying.
6. Remove from the chiller.
7. Season with the prawn marinades and give it a good mix. Set aside for 5 minutes.
8. Deep fry the prawn.
9. Pour the egg white into the prawn and give it a good mix. Coat the prawn with corn starch, shake off the excess. Set aside.
10. Heat up 1L oil in a pot. #Tips: To test whether the oil is hot enough, place in a wooden chopstick. When the oil starts to bubble steadily, the oil is ready.
11. Deep fry 3 prawns at 1 time for about 30 sec or till the prawn turns pale pink. Remove from oil and set aside. Repeat the same process till all the prawns are fried.



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12. Once completed, allow the oil to heat up again. Add in all the fried prawns and deep fry it for the 2nd time for about 30 sec, do not over-fried the prawns. Lift up and drain. #Tips: This double-frying method will give the prawn an extra crisp and it will absorb the salted egg yolk cream better!
13. Fry and serve.
14. In a clean wok, melt the butter. Add in oil and mix well. #Tips: Instead of adding more butter, oil will make the salted egg mixture lighter and sticks better to the prawn.
15. Add in minced onions and fry till fragrant.
16. Add in curry leaves, fry till fragrant.
17. Add in smashed salted egg yolk and water, cook it till it's creamy and bubbles are formed.
18. Season with salt, sugar, pepper and chilli padi. Mix well and adjust to taste.
19. Add in prawns and increase the temperature. Toss and coat it evenly with the salted egg yolk mixture.
20. Serve warm.