



Jackie M Prawns

By Jackie M

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Ingredients:

- 1 dozen fresh Prawns, peeled, head intact, dipped in egg white, then tapioca flour, and then deep-fried 180 °C for about 1 min.
- 3 Tbsp instant oats
- 3 egg yolks
- 1 sprig curry leaf
- Sliced bird's eye chillies
- 2 tsps chicken powder
- 1 Tbsp sugar
- 100g butter
- 2 Tbsps evaporated milk

Steps:

1. Melt butter in saucepan, add oats and cook for about 30 seconds; add chilli slices and curry leaves (if using).
2. Add egg yolks and scramble well, add sugar & chicken stock granules.
3. Toss in prawns, cook until almost done, and then add evaporated milk.
4. Cook until mixture is nearly dry, then remove and serve.

