



CRISPY PRAWNS WITH SALTED EGG YOLK SAUCE

Servings: 4

INGREDIENTS:

8	Large Prawns (Peeled and deveined)
1 tsp	Shaoxing Wine
1/4 tsp	Salt
1/2 egg	Beaten

Potato starch (for dusting)

Oil (for deep-frying)

Iceberg lettuce (shredded)

For the sauce

2 tbsps	SCS Unsalted Butter
8	Curry Leaves (More for garnishing)
4	Cooked salted Egg Yolks (Minced)
1/4 tsp	Salt
1/4 tsp	Five Spice Powder
1/2	Red Bird's Eye Chilli (Finely sliced)

1. Marinate prawns with the wine and salt. Add the beaten egg and dust every prawn with potato starch. Deep fry the battered prawns in hot oil for a minute or two till golden brown.
2. In a saucepan, melt butter over medium heat and sauté curry leaves. Tip in the minced egg yolks into the butter sauce and season with salt, five spice powder and chilli. Add the prawns and curry leaves into the pan and toss evenly and serve over the shredded lettuce.