



COOKING PASSION SINCE 1877

Garlic & Vermicelli Steamed Prawns



INGREDIENTS

12-15 **river shrimp / tiger prawns**
shell on head on
1 nest of mung bean glass vermicelli

The Garlic Oil

1-2 tbsp vegetable oil
1 bulb garlic, finely chopped

The Garnish

2 spring onions, finely sliced into matchsticks
1 large red chili, finely sliced into matchsticks

The Sauce

2 tbsp light **soy sauce**
1 tsp sugar
2-3 tbsp boiling hot water

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

1. Soak the mung bean vermicelli in boiling hot water for 3 minutes and then strain and place on your serving plate.
2. Butterfly and devein the prawns, either keeping the heads intact for a classic butterfly or cutting straight through the head in half, running your knife through the prawn meat and ending just before the tail so that the tail keeps the two sides of the prawn in one piece. Place the prawns as you wish over the vermicelli.
3. Finely chop the garlic and place in a heatproof bowl. Then lightly fry half of the chopped garlic in 1-2 tbsp oil in a wok or frying pan on a medium heat, stirring continuously until uniformly golden brown. Once golden brown, pour through a sieve and keep aside for finishing the dish.
4. Using the same oil, pour it back into a wok and heat to a high heat, once smoking hot, pour over the rest of the chopped garlic and then pour the garlic oil over the butterflied prawns.
5. Finely slice the spring onion and red chili into thin matchsticks and place in ice cold water to allow to curl.
6. Mix "The Sauce" ingredients together ready to pour over the prawns later.

COOKING

1. Now place the prawns into a steam oven or steamer and steam for 3-5 minutes on full steam depending on their size. Once the prawns shells are coral pink in colour, the prawns are cooked.
2. Scatter the fried garlic over the prawns along with the curls of spring onion and chili. Lastly, heat 1 tbsp vegetable oil to a high heat until smoking hot and then pour over the top, before then pouring "The Sauce" over too.