

## Honey Prawns with Walnuts



PREP	COOK	SERVING
20 min	15 min	8

### INGREDIENTS

8 nos Tiger prawns whole  
50g each for Roasted walnuts, Oil for cooking and  
Corn flour for dusting

### SAUCE

1 tbsp Natural wild  
honey  
15g Light soy sauce  
20g Tomato ketchup  
20g Chili sauce  
20g Plum sauce  
20g HP sauce  
70g Water  
½ tsp salt

### GARNISH

1 no Red chili, chopped  
1 no Garlic, chopped  
3 slices Ginger, chopped  
4 nos Shallot, chopped

### METHOD

- ① To prepare the Prawns — trimmed the prawns horn, legs, tail but keep the shell on. Slit the back of the prawn and removed the impurities. Dust the prawns with 1 tbsp of corn flour. Fry the prawns in a preheated Tefal fry pan over medium high heat with 2 tbsp oil till it turned orange color on both sides and set aside.
- ② To prepare the Honey Prawns — In the same fry pan and same oil, add the garnish ingredients and fry for 30 seconds over medium high heat. Deglaze with Chinese wine follow by the rest of the sauce ingredients. Bring to boil quickly and add the prawns in. Tossed well then simmer prawns till sauce thickened over medium heat. Add walnuts and tossed well. Served immediately.

