



Thinking of you
Electrolux



RECIPES by
Chef Bruce Lim



MAIN COURSE

PRAWN ALIGUE WRAPPED IN BANANA LEAF

This was one of the dishes I became known for when I first started doing television. I got the idea from my lola's dish of prawn in aligue and the Singaporean prawn mee. I love the way the flavors of the prawn heads infuse into the noodles because of the steam that develops within the leaf packets.

INGREDIENTS

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|------|-------------------------------------|
| 30 g | Chinese vermicelli (sotanghon) |
| 80 g | Prawns, peeled but with head intact |
| 1 pc | Banana leaf |

Sauce

| | |
|----------|------------------------|
| 70 g | Onions, chopped |
| 70 g | Garlic, chopped |
| 20 g | Ginger, chopped |
| 15 g | Chili garlic sauce |
| 10 g | Shrimp paste (bagoong) |
| 400 g | Crab fat paste |
| 250 ml | Coconut cream |
| to taste | Salt and pepper |



PROCEDURE

Soak sotanghon in a bowl for 2 hours, making sure to use cold water. In a pan, make the sauce by sauteing the onions, garlic, and ginger using your Electrolux cooking range. Add chili garlic sauce, bagoong, and aligue then cook for 1 minute. Stir in coconut cream and season with salt and pepper. Set aside.

Pass banana leaf over an open flame to wit it. Cut into squares. Place some sotanghon on a sheet of banana leaf and top with 2 to 3 pieces of prawns. Season with salt and pepper. Top with aligue sauce then wrap and tie with thin strips of banana leaf. Transfer to a baking pan and cook for 15 to 20 minutes in your Electrolux oven preheated to 325°F. Serve with calamansi, if desired.