



Thinking of you
Electrolux



RECIPES by
Chef Bruce Lim



MAIN COURSE

DRUNKEN CRISPY PRAWNS WITH SPICED MAYONNAISE

I love fresh prawns! Especially the salted egg prawns from Jumbo. This is one of the variations I did. Hope you try it and enjoy!

PROCEDURE

Peel prawns and devein. Wash under running cold potable water.

Place shallots, garlic and green chilis in the mill grinder attachment of your Electrolux blender. Puree until it turns into a thick paste. Add brandy and mayo, then blitz for 1 minute or until the mixture is well incorporated. Dice capsicum and set aside.

Place mixture in a metal bowl and slowly mix in capsicum and season with salt and pepper. Set aside.

Using your Electrolux hob, deep fry carrots until crispy and drain on a paper towel.

Mix flour and cornstarch with seasoning. Be sure to sift twice to ensure a good mix. Coat prawns in seasoned flour and deep fry for 1 minute or until golden brown. Remove from oil and drain on a paper towel.

To plate, spoon sauce on to the bottom of a bowl or on to a serving dish. Then, build a pile of crispy prawns. Top with fried carrots and serve.

INGREDIENTS

500 g	Prawns
100 g	Flour
150 g	Cornstarch
10 g	Garlic powder
To taste	Salt and pepper

Sauce

20 g	Roasted shallots
20 g	Roasted garlic
20 g	Roasted green chilis
30 g	Roasted capsicum
100 g	Mayonnaise
15 ml	Brandy
50 g	Carrots (Strips)
To taste	Salt and pepper

