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Prawns 66



Ingredients

Prawns ½ kg with tail
Ingredients for batter
Egg white 1
Flour 2 tbsp
Corn flour 1 tbsp
Salt ¼ tsp
Black pepper ¼ tsp
Water to make batter
Ingredients for masala
Onion chopped ½ cup
Ginger garlic paste 1 tbsp
Green chilies chopped 3
Kashmiri red chili 1 soaked and grinded
Curry leaves 20
Ketchup ¼ cups
Tomato paste 1 tbsp
Yogurt 4 tbsp
Sugar 1 tbsp
Salt 1 tsp
Oyster sauce 2 tbsp
Oil ½ cup
Ginger Julian 1 tbsp
Coriander leaves 3 tbsp

Preparation

1 Mix all the ingredients in a bowl dip prawns in batter and deep fry for 2 to 3 minutes, heat ½ cup oil fry chopped onion till light pink, add chopped green chilies, ginger garlic paste, red chili paste, curry leaves, beaten yogurt, fry till oil separates, add ketchup, tomato paste, oyster sauce, sugar, ginger Julian with fried prawns and ¼ cup water, cook till masala coats to the prawns, serve garnish with coriander leaves.

Cooks Note