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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
