



# BAKELS

## Butter Prawn

1. 600gm size prawns.
2. Wash and trimmed.
3. Season it with salt and sugar
4. Deep fry with oil and put a side.

## Egg Floss

<u>Ingredients</u>	<u>Weight (gm)</u>
Bakels Margarine Special	80g
Oil	20g
Egg yolk (Beaten lightly)	60g

### **METHOD:**

1. Heat and melt with the Bakels Margarine Special and oil
2. Pour the beaten egg yolk slowly and stirring it continuously at medium heat until golden crisp floss. Drain excess oil and keep a side.

## Seasoning

<u>Ingredients</u>	<u>Weight (gm)</u>
Chopped garlic	10g
Springs curry leaves	6g
Chili (Chopped)	6g
Light soya sauce	1 Teaspoon
Sugar	1 Teaspoon
Pepper	½ Teaspoon
Evaporated Milk	70g

### **METHOD:**

1. Heat wok, add in 2 tablespoon margarine.
2. Add in Chopped garlic, stir until aromatic.
3. Add in Chili and curry leaves, stir until the leaves turn crisp slightly
4. Add in prawns and the rest of the seasoning stir to combine with prawns until dry.
5. Sprinkle the egg floss as topping