

Honey PRAWNS

When I was a child, this was the ONLY dish I wanted at our local Chinese restaurant!



Prawns

10 - 12 fresh peeled prawns/
shrimp, tail on
Salt and white pepper

Batter

3 tablespoons all-purpose flour
3 tablespoons cornstach/
cornflour
1/2 teaspoon baking powder
4 1/2 tablespoons ice water

Sauce

4 tablespoons honey
1 tablespoon Stir Fry Sauce
1/3 cup water
1 teaspoon rice vinegar (or apple
cider vinegar)
Garnish (optional)
2 handfuls dried vermicelli noodles
Sliced scallions/shallots
Sesame seeds

- 1 Sprinkle shrimp / prawns with salt and pepper. Mix Batter in a small bowl until lump free, add shrimp.
- 2 Place Sauce ingredients in a small saucepan over medium heat. Bring to simmer and cook, stirring until it is a syrup consistency. Set aside.
- 3 Heat 5cm/2" of oil in a wok over medium high heat to 350F/180C using a thermometer¹. Working in 2 batches, use your fingers to pick up a shrimp / prawn, shake off excess batter, and place in the oil. Cook in until puffed and golden brown. Transfer to paper towel lined plate. *Optional step for extra crispy: Increase heat to high and fry again until deep golden brown.*
- 4 Fry vermicelli noodles for 5 seconds, then drain on paper towels. Coat shrimp / prawns with Sauce. Place on vermicelli noodles. Sprinkle with sesame seeds and scallions.