

**Dish name: caramel pepper prawns, golden garlic.**

**Description: starter**

**Serves (people): 2 guests**

**Preparation time: 20 min**

**Cooking time : 5 min**

**Chef's name: MANISH MEHROTRA**

## **CARAMEL PEPPER PRAWNS, GOLDEN GARLIC**

### **INGREDIENTS**

UNSALTED BUTTER----- GMS 05  
SZECHUAN PEPPER ----- GMS 02  
CHOPPED GARLIC ----- TSP 01  
CHILLI FLAKES ----- TSP ½  
OYSTER SAUCE-----TSP 02  
DARK SOY -----TSP 01  
DEMERARA SUGAR-----TBS 02  
KING PRAWNS (U6) ----- NOS 04  
TEMPURA BATTER ----- TBS 02  
FRIED GARLIC ----- FOR GARNISH  
VEGETABLE OIL ----- FOR FRYING

### **METHOD**

1. CLEAN PRAWNS, COAT IN TEMPURA BATTER AND DEEP FRY TILL DONE (4MIN), KEEP ASIDE.
2. HEAT BUTTER IN A PAN, SAUTE GARLIC AND SZECHUAN PEPPER.
3. ADD CHILLI FLAKES.
4. ADD DEMERARA SUGAR ALONG WITH 20 ML OF WATER AND MIX WELL.
5. ADD OYSTER SAUCE AND DARK SOY.
6. ALLOW THE MIXTURE TO CARAMELISED.
7. ADD FRIED PRAWNS COAT WELL IN SAUCE.
8. SERVE HOT, GARNISHED WITH FRIED GARLIC.

