


Stir fried sambal prawns

Cuisine: South-East Asian

Food category: Fish




Author: [Myat Ko ko](#)





Program steps


Preheating: 180 °C


1


 Combination


 50 %

 Termination by time

 00:06
hh:mm

 180 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
Prawns	1	kg
Sambal chilli paste	200	g
Oyster sauce	30	ml
White onions	100	g
Spring onions	20	g
Salt	5	g
Brown sugar	10	g
Oil	20	ml

Directions

Wash and cut skin half way.


When reach desire temperature drizzle with oil and place thr prawns to cook for 3 minutes.

Mixed sambal chilli, oyster sauce, salt, brown sugar and a little water to make sauce.

When buzzing add sambal sauce and fold it with prawn and cook for 3 more minutes.

In last minute add white onions and spring onion to finish it.

Recommended accessories



Enameled GN container