


## Thai Style Spicy Prawns

**eikon® e1s**

 00:55







This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s




Accessories:

e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)

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-  260 °C
-  Chilled 4°C
-  1 Portion
-  From Raw

Stage 1

-  00:55
-  100 %
-  45 %

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### Ingredients

- 9 pcs Giant Prawns
- 1 pinch Salt
- 1 pinch White Pepper Powder
- 1 tsp Chilli Oil
- 1 tbs Cooking Oil
- 1 pcs Kaffir Lime Leaf finely chopped
- 1 pinch Lemongrass finely chopped
- 1 tbs Light Soya Sauce
- 25 g Chinese Bean Sprouts
- 1 tsp Black Pepper crushed

### 1. Food Preparation

Shell the prawns except the tail shell and butterfly cut the meat. Marinate the prawns with all remaining ingredients and chill for at least 1 hour. Place them on the tray.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the tray and serve. Use the bean sprouts and black pepper as garnish.