


Thai Style Spicy Prawns

eikon® e1s

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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

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-  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.