

## Spicy Prawns in Bamboo tube Hunan style



**eikon® e1s**

**04:30**

This recipe is available for:

- eikon® e1s

Accessories:

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

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

Stage 1

- 04:30
- 30 %
- 100 %

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### Ingredients

4 pcs	Giant Prawns
150 g	Potatoes boiled
30 g	Ginger
20 g	Garlic
45 g	Shallots
15 g	Spring Onions
20 g	Cooking Oil
20 g	Citronella
40 g	Green Chilli
10 g	Red Chilli
10 g	Salt
5 g	Pepper

### 1. Food Preparation

Saute all ingredients (except the prawns and potatoes and only half of the chillis) until soft and blend to paste. Open the prawns on the backside with a scissors, remove the intestine and clean with water, remove the legs and butterfly cut the meat. Cut the potatoes in thick slices and place them on the base of a Bamboo tube, cover with prawns and top them with the paste. Place the Bamboo tube on the tray.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

Remove the Bamboo tube from the tray and serve the food in the Bamboo. Use the other half of the chilli slices for garnish.