



Stir-fried Prawns with Mango and Lime

Ingredient

Fresh prawns	6 pcs
Egg white	20g
Salted egg yolks	3 pcs
Diced mango	Little
Mango sauce	100 g
Lemon sauce	100 g
Flour	30 g
Corn starch	20 g
Garlics	5 g
Red pepper	1 pc

Method

1. Marinate the open-back prawns with little sugar and salt, stir with egg white and flour then deep-fried, set aside the prawns for later use;
2. Stir-fry the garlics and red pepper, then add in the salted egg yolks;
3. Add corn starch and lemon sauce then the fried prawns;
4. Keep stir-frying till all prawns are well covered with the sauce, add diced mango and mango sauce to finish.