



35 cm 自由系列 Free Series Wok



## 蒙古大虾 "Mongolian Banana Prawn"

	GMS	Ingredients	材料
<b>A</b>	600 g	Large prawn (cleaned; with shell)	大虾 (洗净, 留壳)
	Appropriate amount	Corn flour	粟粉
<b>B</b>	60 g	Butter	牛油
	120 g	Evaporated milk	淡奶/生奶
	1 tbsp	Black pepper	黑胡椒
	100 g	Chilli sauce	辣椒酱
	½ tbsp	Sugar	糖
	Appropriate amount	Salt	盐

### Method:

1. Using Buffalo Function Series 20 cm Casserole, preheat oil and coat prawn with corn flour. Deep fry the prawn in hot oil for approximately 3 minutes. Dish and drain.
2. Add in B into Buffalo Free Series 35 cm Wok and cook until the gravy is thick. Add in the fried prawn and stir fry until dry up. Dish and serve.

### 做法:

1. 使用牛头牌食尚系列 20 cm 汤锅热油, 虾沾上粟粉。放入热油里炸约 3 分钟, 捞起过滤干油, 待用。
2. 将 B 酱料放入牛头牌自由系列 35 cm 炒锅内煮至起胶及浓稠, 然后加入炸虾, 炒至干身即可。