



**Hela Spice Singapore Pte Ltd**

## Coconut Prawn Rings Recipe



Ingredients	Quantity (g)
Prawns (shrimp)	150
Shredded coconut	25
Breadcrumbs	40
Plain flour	60
173711 Pescador Seasoning	10
306002 Garlic powder	1
Egg	110
Salt	2
325805 Black Pepper No.12	1
Vegetable Oil	750
Lime	30
324701 Parsley Shredded	0.5
Hela Curry Ketchup /Mayonnaise	30

### **Preparation steps:**

1. Remove head from prawns and peel, leaving tail on. Devein prawns.
2. Whisk the eggs into bowl (set aside).
3. In a separate bowl add flour, 173711 Pescador Seasoning, Garlic powder and 325805 and Black Pepper No.12. Stir to mix well. (set aside)
4. In another bowl mix together shredded coconut and breadcrumbs.
5. Dip the prawn into the flour mix and make sure the prawn is well coated. Place on lined tray when coated. Repeat for each prawn.
7. Dip into the egg mix up to the tail, allow drips to stop, then dunk into coconut breadcrumb mix, use a spoon to help coat.
9. Pour vegetable oil into wok/pot and turn to a medium heat.
10. Once bubbles start to form, fry the prawns in batches until it gives a nice golden-brown colour.
11. Transfer to plate with paper towel and continue to cook remaining prawns.
12. Serve with Hela Curry Ketchup sauce or Mayonnaise.

The formulation in this table is to the best of our knowledge and reflects our interpretation of in-house generated recipe. Since government regulations vary from region to region, we cannot guarantee that all the products are in accordance with the regulations of the various countries. Further examination of existing laws is advised.

This recipe does not intend to be a comprehensive reference document and we encourage the user to carry out stability and performance tests in their final application to determine suitability.