



RECIPES

WHOLEGRAIN PRAWN FRITTERS



INGREDIENTS

INGREDIENTS A

200g	Prima Superfine Wholegrain Flour
2	Eggs
180-200ml	Water

INGREDIENTS B

16	Prawns (deveined and sliced)
2	Chillies
1	Big Onion (diced)
3	Garlic (diced)
2 tbsp	Garlic & Ginger Paste
¾ tsp	Salt

Some Coriander Leaves
White Pepper to taste
Some Crushed Black Pepper

PROCEDURE

1. Mix all the above ingredients till it forms a smooth batter.
2. Add in Ingredients B and mix well.
3. In a frying pan, heat up oil.
4. Using 2 spoons, drop a tablespoon of batter and deep fry till golden brown.
5. Serve hot with some chilli sauce.



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