

# Saute Prawns with Leek Shoots & Mushrooms

## Ingredients

Prawns  
Leek shoots  
Fresh mushrooms

## Seasoning

### The Sauce

Salt  
Chicken powder  
Shao Hsing wine  
Corn flour  
Water

### The Marinade

Shao Hsing wine  
Pepper  
Corn flour  
Egg white



## The Steps

Deshell prawns and remove heads. Open prawns from centre.

Marinate prawns with Shao Hsing wine, pepper, corn flour, egg white.

Cut leek shoots to about 1 inch. Slice mushrooms.

Briefly deep-fry prawns till half-cooked.

To prepare the sauce, mix salt, chicken powder, Shao Hsing wine & water.

Stir-fry leek shoots, mushrooms & prawns.

Add sauce. Thicken sauce with corn flour. Add sesame oil.

Done!



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### Cooking Tips:

1. Make a few shallow cuts on the prawns to allow stretching during deep-frying.
2. Keep the prawn heads and deep-fry them separately. Can be eaten as a snack.