

# Saute King Prawn with Green Asparagus

## Ingredients

King prawns  
Green asparagus

## Seasoning

Corn oil  
Cornflour  
Egg white  
Shao Hsing wine  
Chicken stock  
Sesame oil  
Salt & pepper



炒蝦球配青鮮芦荀

Saute King Prawn with Green Asparagus

## The Steps

Cut green asparagus into smaller pieces. Cook them in hot water. Then soak with cold water. Put aside.

Deshell prawns and remove heads. Open prawns from centre.

Marinate prawns with cornflour, egg white, sesame oil, Shao Hsing wine & pepper.

Fry king prawns till half-cooked. Put aside.

Stir-fry green asparagus, add in king prawns and continue frying.

Season the ingredients with Shao Hsing wine & chicken soup.

Thicken the sauce with corn flour.

Done!



我家傳食譜

RECIPES  
WITH LOVE

**Cornell**<sup>®</sup>  
*a simpler life*