

# Fried Prawn with Yogurt Mayo Sauce (Ebi-Mayo)



## <Ingredients (4 serve)>

20 Raw large king prawn  
1 Tbsp Sake  
1 tsp Sea salt  
1 Tbsp Corn starch/ Corn flour  
1 Tbsp Sun flower oil

## <Yogurt Mayo Sauce>

3 Tbsp Mayonnaise  
1 Tbsp Greek yogurt  
1 clove Garlic (grated)  
1 tsp Lemon juice  
1 pinch Sea salt

## <Garnish (optional)>

8 Mini tomato (cut into half)  
Chives (slice finely length-way and soak in cold water for to be shrunk)  
Lentil beans (boiled in salted water)  
Salad cress  
Green salad leaves (I used pea shoots)  
Edamame beans  
Chive flowers  
Radish (finely sliced)  
Smoked paprika powder  
Toasted sesame seeds  
Black salt

## <Method>

### 1. Fry the prawns

Make a cut on the back of prawn for removing guts (make sure not to cut through the prawn)



Apply sea salt over the prawns and put them in a plastic bag. Add the sake and gently shake the bag. Add corn starch/flour and evenly coat the prawns with corn starch.



Apply the oil on frypan and cook the prawns on medium heat until thoroughly cooked.

### 2. Make the sauce

Meanwhile put all ingredients in a bowl and combine well.

### 3. Coat the prawn with the sauce

Put the prawns in the bowl and marinate for 5 minutes around.

### 4. Make plate presentation

Firstly place the prawns in round shape on plate. Then put the boiled lentils filling up the gaps between prawns making circle line.

Once you make a circle shape with prawns and lentils, place other garnishes carefully along with the circle. For radish, make a radius length cut on sliced one and give it a three-dimensional effect.



Lastly sprinkle some black salt as an accent of presentation (you can alternate with black sesame seeds)

