

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



## <Ingredients (4 serve)>

- 20 Raw large tiger 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 (option)>

- 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)
- 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)

