

GOLDEN PRAWN FRITTERS



Prawn fritters are known as 'cucur udang' in Malaysia and Singapore. This easy-to-prepare fried prawn snack which is crispy on the outside and fluffy on the inside is a typical Malay-street vendor specialty. These golden prawn fritters are usually enjoyed during tea time. They are served together with a sweet and spicy chilli sauce or are added to other recipes as an ingredient.

INGREDIENTS

- 200 g plain flour (or self-raising flour)
- 1 cup water
- 1 teaspoon chilli paste (optional)
- half large onion, chopped to small pieces
- 1 red chili, thinly sliced
- a bunch of chives, cut to 1-inch strips
- 80 g small fresh prawns, shelled
- half teaspoon salt and seasonings

METHOD

1. Mix flour, chilli paste, salt, seasonings and water until the texture is smooth. The texture should be thick but not too watery. The chilli helps to make the colour nicer.
2. Throw in the chopped onions, chives, sliced chillies and prawns. You could add in other vegetables like chopped carrots and scallions too.
3. Heat a large pot of cooking oil (a deep fryer would be a perfect choice). When oil is heated properly, scoop a spoonful of prawn fritter batter and gently drop it into the oil for frying. Do not cramp too many pieces at one time as they need room to fry around until their colour become golden brown.
4. Fry for about 3 – 5 minutes.
5. Transfer to a cooling rack. Repeat with the remaining mixture. This recipe makes about 20 prawn fritters which is enough for 4 people.

Based on the recipe, state whether the following statements are TRUE or FALSE.

1. It is compulsory to put chilli paste for this recipe to work. _____
2. Before frying, the shells of the prawns have to be removed. _____
3. From the recipe, we could use the deep fryer if we have it at home. _____
4. The prawn fritters should not be fried for more than 5 minutes. _____

Answer these questions. Your answer must not be more than 5 words.

5. What can you use to replace plain flour?

6. What is the purpose of adding chilli paste to the mixture?
To _____
7. When can you start to fry the batter?
When _____
8. How many prawn fritters can you make with this recipe?

Fill in the table with a suitable word from the recipe.

Meaning	Word
9. Not compulsory	
10. A semi-liquid mixture	