

## Cereal prawns recipe

### Ingredients:

- 500g medium size prawns (Clean prawns with shell intact, trim legs and antennae. Cut a slit at the back of prawns and devein. Or de-shell, devein and leave the tails intact.)
- 120g instant cereal flakes (Nestum original flavor instant cereal is commonly used)
- 2 tablespoons butter
- 2 tablespoons milk powder
- 2 tablespoons sugar
- 100g flour
- 1 egg
- Salt and pepper to taste
- 2 sprigs curry leaves (Use 2 tablespoons of chopped garlic or 1 tablespoon of curry powder if really can't get curry leaves, the flavour will be different, but still fragrant and delicious)
- Cooking oil for deep frying prawns

### Steps:

- In a large bowl, crack egg and roughly beaten. Add the prawns and toss to coat.
- Coat the prawns with flour, deep fry in high heat cooking oil until golden brown.
- Remove and drain on paper towel, set aside for later use.
- In a wok, melt butter over low heat, fry curry leaves until fragrant. Add in cereal, milk powder and sugar, stir fry till the cereal turn colour and crispy.
- Add the prawns and toss to mix thoroughly, season with salt and pepper to taste.
- Dish up and serve hot.