

King Prawns with Honey & Garlic Sauce

Adapted from Kylie Kwong's recipe - Serves 6



Ingredients

Prawns - 800 mg green king prawns, peeled, veins removed, tails intact (about 16)

3 tsp corn flour

2 tsp light soy sauce

1 egg yolk, lightly beaten

1 tsp sesame oil

80 ml vegetable oil (1/3 cup)

Honey and garlic sauce

2 tbsp Kwongan honey

2 tbsp Shaoxing rice wine

2 cloves garlic, finely chopped

5 tsp light soy sauce

Method

Combine cornflour with 2 tsp water in a large bowl, add prawns, soy sauce, egg yolk and sesame oil and mix to combine.

For honey and garlic sauce, combine ingredients in a bowl and set aside.

Heat vegetable oil in a wok over high heat, add half the prawns and cook for 1 minute. Using a slotted spoon, transfer prawns to an absorbent paper-lined plate and repeat with remaining prawns.

Carefully drain oil from wok and wipe clean with absorbent paper. Heat wok over medium heat, add honey and garlic sauce and simmer for 1½ minutes, then add prawns and cook for 30 seconds or until prawns are hot. Serve immediately.