



## Crispy Butter Prawns with Nestum

### Ingredients

- 12 Large Prawns
- 2 tsp MAGGI® CukupRasa™
- 0.75 cup Oil
- 1.5 cups NESTUM (Original)
- 3 tbsp Flour
- 0.25 cup Corn Flour
- 1 Egg
- 2 tbsp Butter
- 2 Bird's Eye Chilli
- 3 cloves Garlic
- 2 sprigs Curry Leaf
- 1 tsp MAGGI® CukupRasa™
- 1 tbsp Nestum All Family Cereal Original

### Instruction

1. In a bowl, mix the prawns and MAGGI CukupRasa. Marinade for 15 - 20 minutes.
2. Add flour and corn flour to the prawns and mix well. Dip shrimp in egg and Nestum. Repeat until all the prawns are all coated with egg and Nestum.
3. Heat oil and fry the prawns over medium heat. Set aside.
4. In a clean pan, melt butter over low to medium heat. Add red chilies, garlic and curry leaves, stir fry until fragrant.
5. Add MAGGI CukupRasa and prawns into the pan, mix well. Sprinkle with nestum and serve while hot.

### Nutrition

Carbohydrates	27.43 g
Energy	223.51 kcal
Fats	5.97 g
Protein	13.72 g

43 Minutes

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