

Singapore Chilli Prawns

Ingredients

For the bread pudding:

1.5 to 2 kg prawns (5 pieces per portion)	50ml fresh lime juice
2 tablespoons oil	125ml canned tomato sauce
6 x shallots, minced	1 tablespoon sugar
6 x large cloves garlic, minced	2 tablespoons Chinese rice wine (or dry sherry)
2 tablespoons finely minced ginger	2 teaspoons salt
5 x red bird's eye chillies, minced	2 teaspoons black pepper
875 ml chicken stock	2 tablespoons corn starch, mixed with 3 tablespoons water
4 tablespoons red chilli bean paste / sauce	2 eggs, lightly beaten
60 ml bottled chilli sauce	

Chilli Ginger Sauce:

6 x red finger-length chillies, minced	2 teaspoons sugar
5 x cloves garlic, minced	1/2 teaspoon salt
2 tablespoons finely minced ginger	1 teaspoon rice vinegar
	1 tablespoon water

Method

1. Clean, wash and butter-fly prawns
2. Make the Chili-Ginger Sauce by whisking all the ingredients in a bowl. Set aside.
3. Heat the oil in a wok over medium-low heat and add the shallots, garlic, ginger and chillies. Stir-fry until fragrant, about 3 minutes, then add the Chili-Ginger Sauce, chicken stock, hot bean paste, chili sauce, tomato sauce, sugar, rice wine, salt and pepper.
4. Give the prawns a quick char on the flat grill to colour.
5. Bring the sauce to a boil, then lower the heat and simmer for 2 minutes. Add the charred prawns and simmer, uncovered, turning several times, until the prawns are well heated through and cooked, about 2 to 3 minutes.
6. Add the corn starch/water mixture and stir until the sauce thickens, about 30 seconds.
7. Add the eggs and stir until set, then transfer the chili crab to a serving dish and serve with crusty bread.