



Spicy Steve's Malaysian & Singaporean Recipes

Malaysian Butter Prawns

Butter Prawns are considered a modern creation which reflects Malaysia’s cultural diversity. The contributions of Chinese, Indian, Malay and Western ingredients combine to make this dish a real winner. The buttery dominance of grated coconut is accented by a hint of fiery chilli and the distinct flavour of curry leaves.

- Ingredients:
- 1 ½ lb large tiger prawns
 - 3 - 4 Tbsp butter
 - 8 fresh red bird’s eye chilli, deseeded and chopped finely
 - 10 sprigs curry leaves
 - 4 cloves garlic, finely chopped
 - ½ tsp salt
 - 2 Tbsp brown sugar
 - ½ tsp light soy sauce
 - ½ tsp Chinese cooking wine
 - ¾ cup grated unsweetened coconut
 - 4 Tbsp rice flour
 - Salt to taste
 - vegetable or canola oil for deep or shallow frying

- Method:
1. Toast grated coconut in a dry skillet on medium high heat until golden brown.
 2. De-vein prawns and dust with rice flour and a sprinkle of salt.
 3. Heat oil and shallow or deep-fry prawns until pink and almost fully cooked. Remove and set aside on paper towel to drain excess oil.
 4. In a clean wok or pan, melt butter, add chillies, curry leaves, garlic, and salt and fry for 2 minutes.
 5. Add prawns, sugar, soy sauce, cooking wine and grated coconut.
 6. Cook over high heat for about 2 minutes, mixing the ingredients thoroughly and serve immediately.