





# 嘻嘻哈哈招

# 财进

## 上汤焗明虾

### STEAMED KING PRAWN in CHICKEN SAUCE

#### INGREDIENTS

King Prawns	10 pcs
Rice Crisp	10 pcs
Small Asparagus	10 pcs
Butter	40 gm
Chopped Garlic	30 gm
Diced Green Onion	30 gm

#### GARNISH

Small Cherry Radish	10 slices
Japanese Fish Roe	(use suitable amount)
Coriander Leaves	(use suitable amount)

#### SAUCE

Knorr Concentrated Chicken Stock	40 gm
Hot Water	1000 gm

#### SEASONING

Knorr Chicken Stock	3 gm
Knorr Concentrated Chicken Stock	10 ml
Corn starch	(use suitable amount)
Sugar	(use suitable amount)

#### METHOD

After cleaning the prawns, cut the back of the prawns and season with a little Knorr Chicken Stock and cornstarch. Fry till crispy. Mix **Sauce** and set aside. Fry rice crisp till golden brown. Sauté garlic, diced green onion in an butter. Add **Sauce** and prawn and stir fry. Preserve a small amount of **Sauce** and season with 10g of Knorr Concentrated Chicken Stock and a little sugar. Mix evenly. Place prawn and asparagus on rice crisp and pour **Sauce** and **Garnish**.

#### 材料

大明虾	10 只
大锅巴	10 片
小芦笋	10 条
牛油	40 克
蒜蓉	30 克
葱末	30 克

#### 装饰

小樱桃萝卜薄片	10 片
日式虾卵	适量
香菜叶	适量

#### 高汤调味料

家乐浓缩鲜鸡汤	40 克
热水	1 公升

#### 菜色调味料

家乐鸡精粉	3 克
家乐浓缩鲜鸡汤	10 克
生粉	少许
糖	少许

#### 做法

洗干净明虾，用少许鸡精粉调味，再拍上少许生粉，过热油炸酥备用。将**高汤调味料**调匀备用。锅巴炸酥、芦笋灼熟备用。热锅爆香蒜蓉、葱末，放入牛油炒香，再加入适量高汤及虾球焖烧入味，保留适量汤汁，用家乐浓缩鲜鸡汤10公克和少许糖调味，拌炒均匀后略勾薄芡。锅巴上摆上明虾后淋上芡汤，以芦笋排盘，最后以小樱桃萝卜、虾卵和香菜叶**装饰**即可上菜。

