



# 满门 富田 贵锦 绣球

野菌鸡汁明虾

## 材料

斑节大虾 (约500公克)	6 只
菌菇	150 克
面线	60 克
牛油	40 克
蒜蓉	30 克
葱末	20 克
薄荷叶	适量

## 高汤调味料

家乐浓缩鲜鸡汤	20 克
热水	500 毫升



## 菜色调味料

家乐鸡精粉	5 克
生粉	少许
酱油	少许
砂糖	少许

## 做法

面线烫水晾干，做成球状，炸酥备用。高汤调好备用。大虾去壳清净，用家乐鸡精粉3公克和少许生粉腌制后，过热油备用。菌菇过油备用。蒜蓉、葱末爆香，放入牛油炒香，加入高汤400公克再放入菌菇，以家乐鸡精粉2公克、少许酱油及砂糖调味，放入虾球焖煮1分钟入味后，勾薄芡再捞起摆盘，最后以薄荷叶装饰即可上桌享用。

## PRAWNS with CHICKEN MUSHROOM SAUCE

### INGREDIENTS

Prawns (about 500 grams)	6 pcs
Mushrooms	150 gm
Noodles	60 gm
Butter	40 gm
Garlic (chopped)	30 gm
Diced Green Onion	20 gm
Mint Leaves	(use suitable amount)

### SAUCE

Knorr Concentrated Chicken Stock	20 gm
Hot Water	500 ml



### VEGETABLE

Knorr Chicken Stock	5 gm
Corn Starch	(use suitable amount)
Soy Sauce	(use suitable amount)
Sugar	(use suitable amount)

### METHOD

Boil noodle in hot water, strain and let dry. Shape into spheres and fry till crispy. Mix **Sauce** well. Clean and husk prawns. Marinate with 3gm Knorr Chicken Stock and corn starch. Fry prawns and mushrooms in hot oil. Sauté chopped garlic and diced green onion in butter. Add **Sauce** and mushrooms. Season with 2gm Knorr Chicken Stock, soy sauce and sugar. Add prawns and cook until sauce thickens. Garnish with mint leaves and serve.