





PRAWN FRY| PRAWN 65

By Aromacookbook

 PREP TIME	 COOKING TIME	COOKING STEPS
10mins	10 minutes	
 DIET	 SERVINGS	
Non-Vegetarian	4 persons	
INGREDIENTS		QUANTITY
Prawn	500 grams	
Gram Flour	1/4 cup	
Rice flour	1 Tablespoon	
Corn Flour	1 Tablespoon	
Garlic & Ginger Paste	1 Tablespoon	
Chilly powder	1-2 tablespoon	
Salt	as taste	
Curry leaves-	7-8	
Oil	for frying	
Water	2-3 Tablespoon	

1.

In a mixing bowl add the Gram flour, Rice flour, Corn Flour, ginger Garlic paste, chili powder, salt and curry leaves.

2.

Now add 2-3 tablespoon water, make as batter.

3.

Add the cleaned prawns, mix well. Set aside for soak 15-20 minutes. So the spices coat all the prawns.

4.

Heat oil for deep frying. Take each prawns separately and gently drop in the hot oil. Do not overcrowd the prawns, leaves some space between each prawns for them to fry uniformly.

5.

Deep fry until the prawns turns crispy and golden brown in medium flame. Once they are nice and crispy on both the sides drain the excess oil and take it off from the oil. Continue with the rest of the batches.

6.

Our crispy prawns fry is ready to be served. You can enjoy this for appetizer or can be enjoyed as a side for rice.