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EPISODE 6 - SESAME PRAWN TOASTS

Ingredients for 18 pieces:

9 slices of white bread
600 g raw (don't use cooked!!) king prawns
100 g raw pork fat
8 water chestnuts diced
1 tbsp corn starch
2 tsp minced ginger
1 clove crushed garlic
1 stem of the white parts of a spring onion, finely chopped
½ tsp 5 spice powder
½ tsp ground white pepper
½ tsp salt
1 pinch baking soda
1 tbsp light soy sauce
1 egg white
9 slices of white bread
80 - 100 g sesame seeds
vegetable oil, for frying

Method:

Slice the crusts off of the bread and cut the bread slices in half
Set aside

Chop the prawns
Finely chop the pork fat
Put half of the prawns,
half of the pork fat,
half of the spring onion,
half of the ginger,
half of the garlic,
half of the egg white,
half of the corn starch,
half of the baking soda,
half of the soy sauce,
half of the 5 spice powder,
And half of the salt and pepper into a blender and blend it all into a nice smooth paste
Transfer the mixture to a bowl

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Add the rest of the prawns, the rest of the chopped pork fat, the rest of the other ingredients and the diced water chestnuts and mix thoroughly

Spread the mixture onto the bread and roll each piece in the sesame seeds

Heat the oil to about 180 degrees

Check by dipping a piece of the bread crust into the oil

Bubbles should form around the crust

If there are too many bubbles, then the temperature is too high and the seeds will burn

Not enough, then the oil is too cold and the toasts will be soft and flabby

Place the toasts in 2 or 3 batches into the oil face down and fry for about 6 - 8 minutes, or until golden brown

Check the progress occasionally to make sure that they don't get too dark

Then turn over and fry for about another 3 minutes or so

Remove and place on some kitchen paper to absorb the excess oil

Serve and enjoy!! :)))