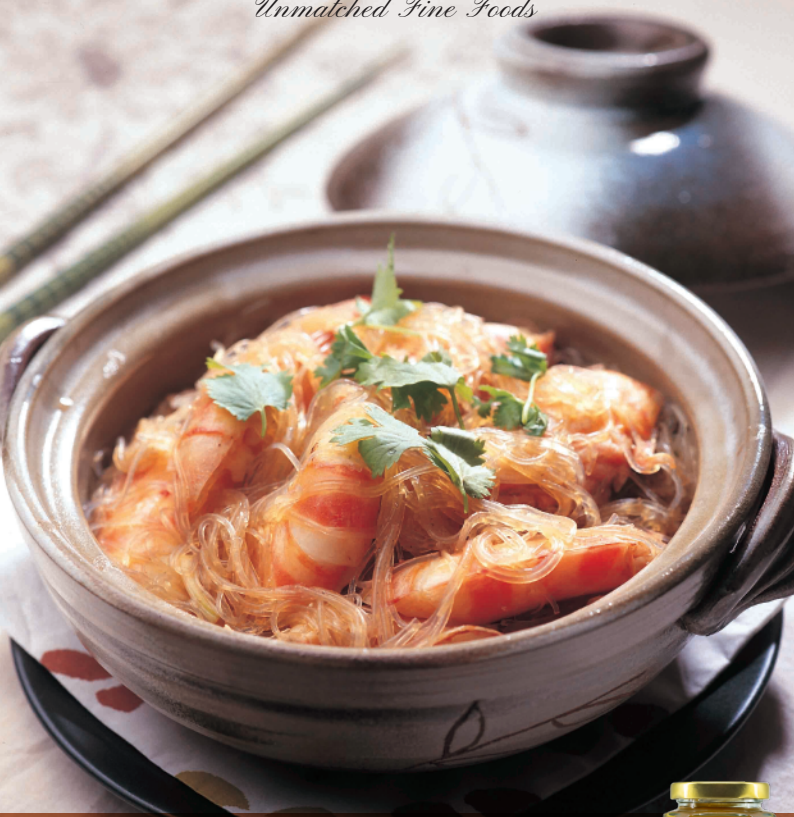


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AUSTRALIA

*Unmatched Fine Foods*



**PRAWN AND BEAN THREAD STEW  
WITH SCALLOP SEA SAUCE**



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# PRAWN AND BEAN THREAD STEW WITH SCALLOP SEA SAUCE

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## INGREDIENTS

300 g	Prawn
2 Batches	Bean Thread
30 g	Coriander Leaves
2 g	Sliced Ginger
30 g	Spring Onion
5	Garlic Cloves
1½ Tsp	Kansom Australia's Scallop Sea Sauce
1 Tsp	Rice Wine
Pinch	White Pepper
1½ Cup	Chicken Stock
3 Tbsp	Olive Oil

## METHOD

- 1.** Clean the prawns, and cut each into three parts.
- 2.** Soak bean thread in cold water for 20 minutes.
- 3.** Add 3 tablespoons olive oil into a wok. Fry together the sliced ginger, spring onion and garlic. Then add in the prawns, Scallop Sea Sauce, rice wine and white pepper, and stir fry for 1 minute.
- 4.** Add stock and cook over medium heat until it is boiling. Then add in bean threads and cook for 3 minutes.
- 5.** To serve, garnish with coriander leaves.

