

# Mixed Peppercorn Prawns

TIME	SERVES	CUISINE	SPICY
20 MINUTES	2	INDONESIAN	🔥🔥🔥

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DIETARY:

## MAKING THIS RECIPE

### Ingredients

- 200g prawns
- 1 thumbnail-sized portion of shrimp paste
- 2 garlic cloves, sliced
- 2cm piece of ginger, peeled and chopped
- 1 long red chilli, sliced
- 1 tbsp [Mixed Peppercorns](#)
- 250ml chicken stock
- 2 tbsp kecap manis (Indonesian sweet soy sauce)
- 2 tbsp oyster sauce
- 4 spring onions, thinly sliced
- 2 tbsp butter
- Dash of cooking oil
- Coriander leaves for garnish

### Method

#### Step 1:

Using a mortar and pestle, grind together the garlic, ginger, chillies, 1 thumbnail-sized portion of shrimp paste and mixed peppercorns until a smooth paste is formed. Set aside.

#### Step 2:

In a bowl, combine the chicken stock, oyster sauce and kecap manis. Set aside.

#### Step 3:

Add a dash of cooking oil and over a low heat. Fry the prawns for around 3 minutes on each side until they turn orange. Remove and drain on a paper towel.

#### Step 4:

When all the prawns are cooked, drain the oil out of the wok, leaving around 2 tablespoons remaining.

#### Step 5:

Add the paste and the spring onions and cook for around 2 minutes until fragrant.

#### Step 6:

Add in the stock mixture and bring to the boil.

#### Step 7:

Once boiling, add the butter and stir until melted.

#### Step 8:

Add the prawns to the wok and cook for a further 2 minutes. Serve with fresh coriander.



## Buy the ingredients for this recipe



Mixed Peppercorns, Whole

£ 2.25

ADD

## What our customers think ...

Georgina Sillett

★★★★★

← →

I can't thank Delia Smith enough for putting me onto this site. The spices and sauces are second to none and, as the Company says, they do not lose their flavour. Again thanks to Delia and the recipes other people put on here, I'm now getting a nice selection of goodies. Today I'm trying the Goulash and just know it's gonna be grrrrreat. Delivery is speedy too. Must say the Plum Sauce is excellent - and I need to order more of this and others. You can order with confidence.

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