



Recipe
suggestions

Steamed peppered prawns (serves 2)

Ingredients

- > 6 raw giant tiger prawns
- > 6 little gem lettuce leaves, stalks removed
- > 2 tbsp oyster sauce
- > 100g mixed stir-fry vegetables
- > freshly ground black pepper

Method

- > Blanch and refresh the lettuce leaves by dipping them into hot water and then into ice-cold water. Lay them individually to the side.
- > Chop up the prawns, add the oyster sauce and vegetables and season with black pepper.
- > Divide the filling equally among the lettuce leaves and wrap to form parcels.
- > Place in a steamer and steam for 2-4 minutes.
- > Serve immediately.

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