

Chinese Prawn Omelette

Serves: 1 (makes 2-3 pancakes)

Prep time: 6 Minutes

Cooking time: 15 Minutes

Ingredients:

- 2 eggs
- 1 small mushroom, chopped
- 1 green shallot, thinly sliced
- 100g peeled and deveined prawns, chopped
- 2 green peeled and deveined prawns ***optional**
- ¼ cup bean sprouts
- 2 tablespoons chopped celery
- salt and pepper
- 1 tablespoon butter
- 1 teaspoon oil

Sauce:

- ¼ cup water
- 1 teaspoon cornflour
- ½ teaspoon chicken stock powder/cube
- 1 teaspoon (Ketchup Manis) Sweet Soy Sauce

Method:

- Beat the eggs in a medium size bowl, add the mushrooms, shallots, chopped prawns, bean sprouts, and celery. Season to taste and mix well
- Heat the oil in a small omelette pan, add the butter and when melted cook ***optional** prawns and cook 1-2 minutes on both sides, until they turn pink and cooked through. Remove from pan and set aside
- Add a large spoonful of the egg mixture to the hot pan and cook 1-2 minutes. When browned turn and cook other side. Remove and set aside
- Add another spoonful and repeat the cooking process, until all the mixture is cooked
- Stack the pancakes on top of each other on a serving plate, place the ***optional** prawns on top of pancakes
- **Make the sauce:** by mixing the water and cornflour together, stirring well, add the stock powder/cube, and soy sauce
- Heat the mixture in a small saucepan, stir until sauce thickens
- Pour the sauce over the pancake stack
- **Serve and Enjoy!**



This recipe was one of my mother's favourites. It is such a simple, elegant dish, very tasty and extremely easy to prepare.
Enjoy!