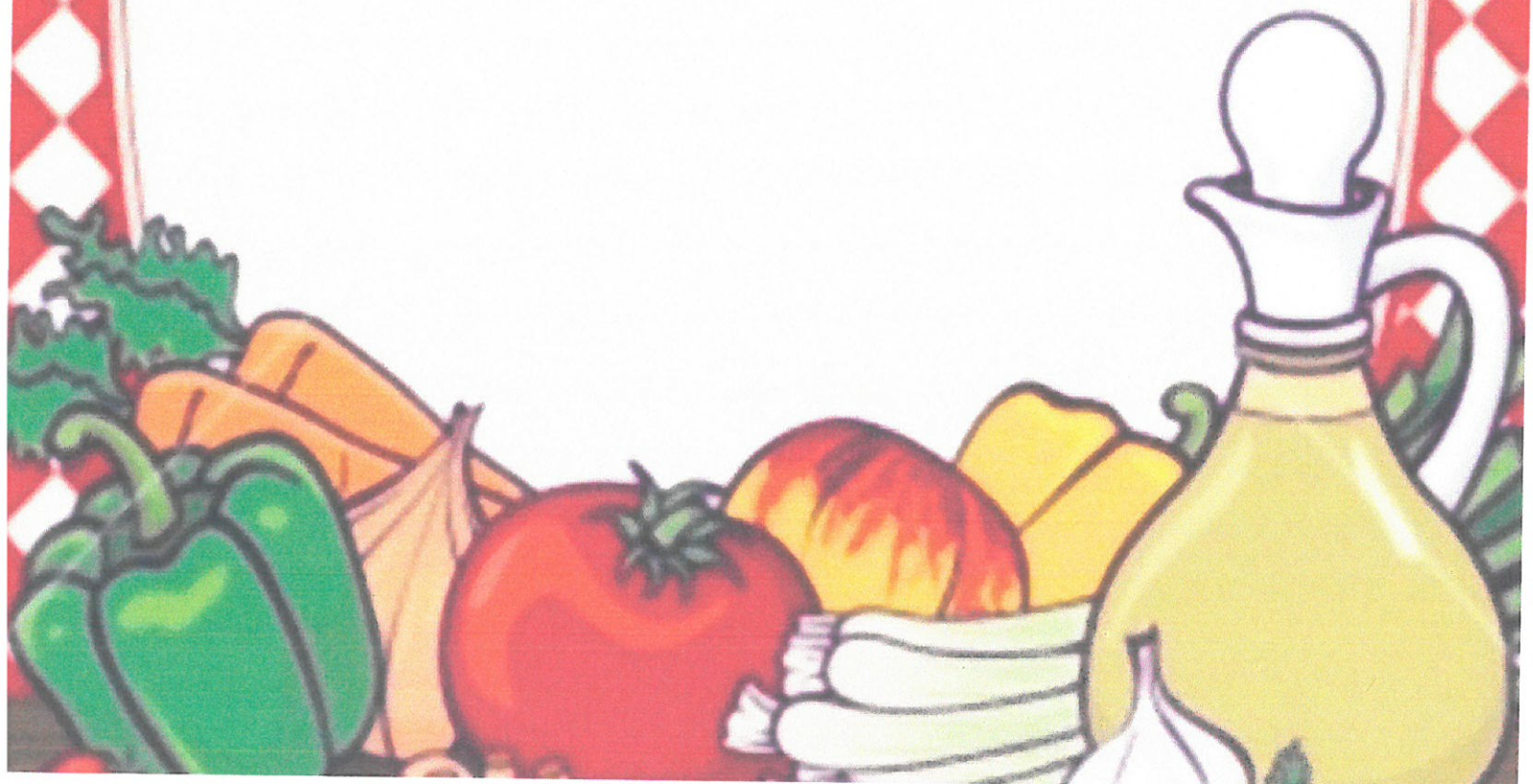


Malaysian Butter Prawns  
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HMGT 4969 – D481  
Professor Stewart  
May 18th, 2017



# Malaysian Butter Prawns



This is of the most delightful foods I have always had when I was a kid. It's a taste that I will never forget. Every ingredient balances together pleasantly, with its crispy and fragrant curry leaves mixed with sweet prawns and crunchy toasted coconut.

My favorite part of this dish was always the salty egg floss garnished after everything is tossed together; it brings all the components together and pairs together harmoniously.

Servings: 2

## Ingredients

For rice:

- 1 cup long grain rice
- 2 cups chicken stock
- 3 garlic cloves, minced
- 1 inch ginger, sliced

For prawns:

- 1 pound tiger prawns
- 1 cup desiccated coconut, toasted
- 5 garlic cloves, minced
- 1 shallot, minced
- 2 fresh curry leaves stalks, use leaves only

## Procedure:

For rice:

1. In a medium bowl, wash the long-grain rice until water is clear. Pour rice into a sieve, set aside to let it drain. Drizzle oil into a medium pot on medium heat. Add garlic and ginger, cook till aromatic. Add in drained rice and stir to coat, cook for 2 minutes. Add chicken stock and bring to a boil. Immediately turn the heat down to low, cover with lid and cook for 10-15 minutes. Remove from heat and set aside (with lid on) for 5-10 minutes more.

Rice should be fluffy!

For egg floss:

1. In a small flat-bottom wok, heat butter and oil on medium heat. Slowly pour in the beaten egg yolks in a slow steady stream while stirring constantly in a circular motion. You will see thin streams of egg yolks. It will start to bubble, no worries. Stir constantly until egg yolks are golden brown. Drain the oil from the egg floss using a spider, set aside in a bowl with paper towel.

2 bird eye chilies,  
chopped

1 ounce soy sauce

1 ½ cup AP flour

1 cup cornstarch

1 cup heavy cream

3 tablespoons butter,  
room temperature

Canola oil, as needed

Kosher salt, as needed

Ground black pepper,  
as needed

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For egg floss:

5 egg yolks, beaten

3 tablespoons butter,  
room temperature

1 tablespoon canola  
oil

For prawns:

1. In the meantime, rinse the prawns and devein with chef knife or scissors, leaving the shells on. Pat dry with paper towels, set aside.
2. In a medium bowl, mix AP flour and cornstarch together. Season mixture with salt & pepper. Coat prawns with flour mixture, set aside.
3. Heat up a medium flat-bottom wok, add enough oil to deep-fry prawns. Test the oil for hotness by throwing a speck of flour in there, it should sizzle. When oil is ready, fry the flour coated shrimp until golden brown and crunchy. Remove from work and set aside in a medium/large bowl with paper towels.
4. Melt butter and 1 tablespoon of oil in a large sauté pan; sauté minced garlic, minced shallot, chopped bird eye chilies, and curry leaves until aromatic. Add in heavy cream to create a sauce, cook for 2 minutes. Add the fried prawns and soy sauce. Season with salt & pepper. Cook for another minute while mixing everything together. Remove from heat, add toasted coconut and give it a toss.
5. Serve prawns with rice and garnish with egg floss.

NOTE: To toast desiccated coconut, add coconut to a small sauté pan on low-medium heat. Toss/stir occasionally until golden brown. Do not burn!

## First recipe testing



This is my first recipe testing, I felt like the way I plated this did not combine well together. I wanted to go for an fine-dining appetizer style but I felt like it did not suit the dish. I did not create a sauce and the short-grain rice did not go well together with the butter prawns; but I improved those components in my following recipe experiments.

## Second recipe testing



This is my second recipe testing, this one turned out better than the first one. It looked more assembled because all the components were in one dish. I realized that this recipe goes well with a casual-home style plating rather than fine-dining plating. If I had a bamboo plate, I think it would have matched the dish better!

## Final recipe testing



This is my final recipe testing, I was very satisfied with the results. I wanted to show the authenticity of this dish and the similarity of how other Malaysian restaurants present their dishes. For the rice, I molded it with a round bowl; I learned this technique from all the dishes I have seen from Malaysian restaurants, some Chinese restaurants uses it as well. As for the prawns, since it is the focus of my dish, I piled a bunch of prawns to make appear more dominant. I garnished the dish with curry leaves to give it a pop of color.

With a bunch of ingredients lying around my kitchen-top, I decided to use it in my photoshoot. Underneath the dish is my wooden cutting board (I used it to cover the stovetop), I styled the photoshoot with some ginger shallots and fresh curry leaves.

## Lab Notes for RECIPE TESTING PROJECT- WORKSHEET

Name of Tester: Shi Lin Wong

Date: March 30<sup>th</sup>, 2017

Test Number: 1

Start Time: 9:30am

Completion Time: 11:00am

Working Title: Malaysian Butter Prawns

Original Source: <https://www.nyonyacooking.com/butter-prawns>

Ingredients (Include brand names) Quantities Used:

Shrimp	1 lb
Desiccated coconut	1 cup
Garlic	3 cloves, minced
Basil	1 stalk
Sushi rice	1 cup
Bird eye chilies	3, chopped
Shallot	1/2, minced
Soy sauce	1 oz
Eggs	3 (Egg yolks only)
Canola oil	As needed
Cornstarch	As needed
Kosher salt	As needed
AP Flour	As needed
Water	As needed
Butter	As needed

Preparation Procedures (List step by step. Be specific and accurate.):

1. In a small pot, wash sushi rice until water is clear. Drain all the water, leaving the rice in the pot. Pour 1 ½ cups of water into the pot. Cook on medium heat with a lid covered. Cook for 15-20 minutes or until rice is fluffy.

2. In the meantime, rinse the shrimps and devein with chef knife or scissors, leaving the shells on. Set aside in a medium bowl on top of an ice bath.

3. On a clean cutting board:

- a) Mince garlic
- b) Mince shallot
- c) Chop bird eye chilies
- d) Destem basil stalk



Set everything aside
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4. In a small sauté pan, toast the desiccated coconut on medium heat until golden brown. Set aside.

5. In a small bowl, separate the yolks and whites from the eggs (We will be using the yolks only). Beat the yolks with a fork, set aside.
6. In a small flat-bottom wok, heat 3 tbsp of butter with 1 tbsp of canola oil on medium heat. Once the oil/butter has heated up, slowly pour in the beaten egg yolks in a slow steady stream while stirring constantly in a circular motion. You will see thin streams of egg yolks. It will start to bubble, no worries. Stir constantly until egg yolks are cooked and golden brown. Drain the oil from the egg floss using a spider, set aside in a bowl with paper towel.
7. Rinse the wok and dry.
8. Pat dry the shrimp using paper towels.
9. In a medium bowl, measure equal amounts of cornstarch and AP flour, mix together (Enough to coat 1 lb of shrimp).
10. In a small flat-bottom wok, heat canola oil on medium-high heat (Enough to fry the shrimp). While waiting for it to heat up, coat shrimp with flour mixture. Test the oil for hotness by throwing a speck of flour in there, it should sizzle. When oil is ready, fry the flour coated shrimp until golden brown and crunchy. Use tongs or spider to drain the oil and set aside in a medium/large bowl with paper towels.
11. Check on rice! If ready, turn off the heat and fluff the rice using a rice paddle, spatula or fork. Keep the lid closed.
12. Rinse the wok and dry.
13. On medium heat, melt 1 oz of butter in the small flat-bottom wok. When melted, toss in all the ingredients listed in step 3, cook till aromatic with spatula or wooden spoon. Sprinkle a pinch of salt. Add the fried shrimp, toasted coconut, and soy sauce, cook and mix everything together.
14. Plate the shrimp and rice and garnish with egg floss. Ta-da!

Was this test a success? It was okay, more needs to be improved.

What further testing is needed?

- Make a sauce for the dish because it is too dry.
- Instead of just serving plain rice, incorporate something into it.
- Think of a garnish for my dish.
- Increase eggs for next recipe because my egg floss wasn't enough for two plates.



## Lab Notes for RECIPE TESTING PROJECT- WORKSHEET

Name of Tester: Shi Lin Wong

Date: April 6<sup>th</sup>, 2017

Test Number: 2

Start Time: 9:30am

Completion Time: 11:00am

Working Title: Malaysian Butter Prawns

Original Source: <https://www.nyonyacooking.com/butter-prawns>

Ingredients (Include brand names) Quantities Used:

Shrimp	1 lb
Desiccated coconut	1 cup
Garlic	3 cloves, minced
Dry basil	1 tbsp
Long grain rice	1 cup
Bird eye chilies	3, chopped
Shallot	1/2, minced
Soy sauce	1 oz
Eggs	5 (Egg yolks only)
Evaporated milk	1 cup
Canola oil	As needed
Kosher salt	As needed
Ground black pepper	As needed
Cornstarch	As needed
AP Flour	As needed
Water	As needed
Butter	As needed

Preparation Procedures (List step by step. Be specific and accurate.):

1. In a small pot, wash long-rain rice until water is clear. Using a sieve, leaving the rice in the pot. Pour 1 ½ cups of water into the pot. Cook on medium heat with a lid covered. Cook for 15-20 minutes or until rice is fluffy.

2. In the meantime, rinse the shrimps and devein with chef knife or scissors, leaving the shells on. Set aside in a medium bowl on top of an ice bath.

3. On a clean cutting board:

- a) Mince garlic
- b) Mince shallot
- c) Chop bird eye chilies



Set everything aside
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4. In a small sauté pan, toast the desiccated coconut on medium heat until golden brown. Set aside.
5. In a small bowl, separate the yolks and whites from the eggs (We will be using the yolks only). Beat the yolks with a fork, set aside.
6. In a small flat-bottom wok, heat 3 tbsp of butter with 1 tbsp of canola oil on medium heat. Once the oil/butter has heated up, slowly pour in the beaten egg yolks in a slow steady stream while stirring constantly in a circular motion. You will see thin streams of egg yolks. It will start to bubble, no worries. Stir constantly until egg yolks are cooked and golden brown. Drain the oil from the egg floss using a spider, set aside in a bowl with paper towel.
7. Rinse the wok and dry.
8. Pat dry the shrimp using paper towels.
9. In a medium bowl, measure equal amounts of cornstarch and AP flour, mix together (Enough to coat 1 lb of shrimp).
10. In a small flat-bottom wok, heat canola oil on medium-high heat (Enough to fry the shrimp). While waiting for it to heat up, coat shrimp with flour mixture. Test the oil for hotness by throwing a speck of flour in there, it should sizzle. When oil is ready, fry the flour coated shrimp until golden brown and crunchy. Use tongs or spider to drain the oil and set aside in a medium/large bowl with paper towels.
11. Check on rice! If ready, turn off the heat and fluff the rice using a rice paddle, spatula or fork. Keep the lid closed.
12. On medium heat, melt 1 oz of butter in the large sauté pan. When melted, toss in all the ingredients listed in step 3 along with the dry basil, cook till aromatic with spatula or wooden spoon. Sprinkle a pinch of salt and pepper. Pour in evaporated milk to create a sauce, stir together. Add the fried shrimp, toasted coconut, and soy sauce, cook and mix everything together.
13. Plate the shrimp and rice and garnish with egg floss. Ta-da!

Was this test a success? It was better than before because it's not so dry compared to recipe testing #1.

What further testing is needed?

- Instead of just serving plain rice, incorporate something into it.
- Think of a garnish for my dish.

## Malaysian Butter Prawns Headnote Draft

“One of the most delightful foods I have always had when I was a kid. It’s a taste that you will never forget. Every ingredient balances together pleasantly, with its crispy and fragrant curry leaves mixed with sweet prawns and crunchy toast coconut. The aroma will mesmerize you before it even gets to your tummy.