



蟹皇醬芝士蝦

Prawn with Crab Roe Puree & Cheese

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靚哥
小貼士

想芝士蝦更好味，最好方法是用牛油煮，但要小心下鹽，以防味道過咸。

用料：

大蝦	14兩	美味棧蟹皇醬	2湯匙
芝士片	3片	美味棧鮮雞汁	1茶匙
		清水	3/4杯
		蔥花	2湯匙

製法：

1. 大蝦剖淨，切成斜段，拍上少許生粉，下鑊煎至表面香黃，取出。
2. 下清水、芝士片煮滾，加入鮮雞汁及蟹皇醬煮成汁。
3. 放回大蝦兜炒至收汁，乘熱上碟，撒上蔥花即成。

Ingredients: Prawn 14 tael, Cheese 3 slices, Crab Roe Puree 2 tbsp, Chicken Sauce 1 tsp, Water 3/4 cup, Chopped Spring Onion 2 tbsp.

Method:

1. Clean and cut prawns into serving pieces. Coat with cornflour. Panfry till brown. Remove.
2. Add water and bring to boil. Add cheese slices and chicken sauce. Stir in crab roe puree and cook to sauce consistency.
3. Return prawns and cook till sauce reduced. Garnish with spring onion and serve hot.



美味棧鮮雞汁



美味棧蟹皇醬