

Ingredients

Quantity	Measure	Ingredient Name	Description
1	Kilogram	Prawns	
1 . 1/2	Teaspoon	Salt	
2	Nos	Eggs	
3/4	Teacup	Water	
1	Bottle	Cooking Oil	for Frying
1. 1/2	Teacup	Flour, Maida - (American Pillsbury)	
1	Teaspoon	Baking Powder	
1/2	Teaspoon	Ajinamoto	

Method

Clean and salt prawns in one tablespoon salt for ten minutes. Wash clean. Make a batter with one and a half cups flour and whites of eggs, beaten stiff, one and a half teaspoon salt, and baking powder. Add water little at a time, stirring well. Beat batter well. Put prawns diced into batter and add half teaspoon ajinamoto. Deep fry.