



Battered Tiger Prawns

Serves 6 prepare 10 mins | cook 4 mins



Bhaji Man Veg Pakora Tempura Batter

Shopping list:

400g of raw tiger prawns

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1 pack Bhaji Man Pakora Tempura Batter Easy Mix

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1 tsp of salt

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140ml of cold sparkling water or cold lager

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Sunflower oil

- 1** Put the Bhaji Man Pakora mix and salt into a bowl, add 140ml of cold sparkling water or cold lager, stir well into a thick batter. Leave for 10 minutes to infuse.
- 2** Heat sufficient oil in a deep frying pan or wok. When hot, fry the prawns until golden brown, drain on kitchen paper. Serve with Sweet Chilli sauce or Yoghurt, Mango Chutney and Cucumber sauce*.

