

World Gourmet Summit 2003 Culinary Masterclasses

The Cuisine of
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My Humble House, Taipei, Taiwan

Ginger Scallion Prawn with Martell Cognac



Serves 1

Ingredients

- 1 prawn, shelled with vein removed
- 1 tbsp butter
- 37.5g ginger, sliced
- 1 scallion (37.5g), sliced
- 4 tbsp vegetable oil
- 2 tbsp chicken broth
- 1 abalone mushroom
- ½ tsp salt, sugar, chicken essence powder and Maggi sauce (each)
- 50ml Martell Cognac
- 2 tsp cornstarch, mixed with some cold water
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Garnish :

- 1 scallion, shredded and soaked in cold water
- 1 capsicum, shredded and soaked in cold water

Method

Pre-heat a pan over high heat, then pan-fry the prawns in the butter. Set aside. Stir-fry the ginger and scallion slices in vegetable oil. Add the chicken broth, abalone mushroom, salt, sugar, chicken essence powder and Maggi sauce. Stir-fry all ingredients together, then cover and simmer for 3 minutes. Add the pan-fried prawns and Martell Cognac cover to simmer again for 2 minutes, or until prawn is cooked through. Finally, add cornstarch mixture to thicken the sauce.

Serving

Set the prawn on a plate and drizzle with some sauce from the pan. Garnish with shredded vegetables and serve.