

## Aperitif or Starter for 6 people

Preparation time:  
15 minutes

Cooking time:  
10 minutes

### Preparation:

Immerse the prawns in boiling water for one minute.

Immediately run them under cold water and remove the shells.

In a bowl, mix: the eggs, the melted butter, 2 tablespoon of sugar, 1 teaspoon of salt, 6 teaspoon of flour while mixing well with the milk.

The pastry must not be too liquid!

Immerse all the prawns in the pastry and cover them well with it.

In a pan, heat 1cm of oil (*very hot*).

Remove the prawns one by one and put them in the hot oil. Glaze the prawns and turn them regularly.

Serve hot or warm.

### Ingredients:

*400 gr of big prawns,  
Flour,  
2 eggs,  
10 cl of milk,  
20 gr of butter,  
Oil,  
Salt,  
Pepper,  
Sugar,  
Nuoc Mam,  
Soya Sauce.*

