



Fried Prawns with Kampot Pepper

Ingredients

30 g Kampot pepper
50 g oyster sauce
50 g tomato paste
140 ml water
15 ml of lime juice
Zest of 2 limes
1 teaspoon of honey
2 cloves of garlic
1 teaspoon of salt

12 medium-sized prawns

1 chilli pod and fresh herbs

Preparation

Cut garlic, ginger and chilli into fine strips.
Cut limes in half.
Combine Kampot pepper, oyster sauce, honey, tomato paste, salt and water in a bowl.
Add the lime juice and zest.
Add the garlic and ginger and stir well.
Peel the prawns and remove the intestines.
Heat the sunflower oil.
Sauté the prawns over medium heat.
Add the Kampot pepper sauce and fry until shells of shrimp are red in colour.
Dress with chilli and fresh herbs and serve.