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 via homechef@newstoday.com.sg

Thank you, Agnes. We hope you enjoy cooking with the products in our MAGGI hamper.

Do you have a question about MAGGI products?  
 E-mail homechef@newstoday.com.sg.

**The letter chosen for publication each week WINS a MAGGI Hamper.**

**MAGGI DIARY THIS MONTH:**

**National Favourites**  
 - Singapore's Favourite Food Made Easy!  
**Cooking Demonstration by Nancy Ng:**  
 Aug 3, Sat, 3 - 5 pm, NTUC Fairprice, Marine Parade  
 Aug 25, Sun, 3 - 5 pm, NTUC Fairprice, Marine Parade

**TAKE A TIP TODAY**



**Frying tips and tricks ...**

**KEEP IT PLAIN, KEEP IT FACE DOWN:**  
 Use white bread for the best effect. Flavoured, fruit and nut breads may have overpowering or conflicting flavours. The MAGGI Shrimp Paste Chicken Mix will really make the difference to this recipe, turning an otherwise bland topping into one with quite a bit of zest. Adding sesame seeds "protects" the meat and prevents it from burning.  
 Always fry the toast meat-side down first. When the topping is fully cooked and golden brown, flip over to the bread side and fry gently to "toast" the bread in the wok.  
**MIDDLE WAY:**  
 Too low a fire will allow the bread to soak up oil, and too high a heat will burn it to cinders. There is a lot to say about the Middle Path. Only turn up the fire when you are ready to lift it off the pan and onto the serving platter.  
**COLD AND SAUCY:**  
 The Chicken and Prawn Toasts are best served with a platter of cold cucumber sticks or lettuce wedges and a saucer of well-chilled MAGGI Thai Chilli Sauce.

# Warm and toasty

Juicy prawns hidden in a bed of flavourful minced chicken

**P**RAWN toasts will never taste this good outside. The ones you get at dim sum restaurants are mostly minced beyond recognition, full of unidentified fats and with so little prawn you can hardly taste it. Most of the time, the toast is soggy as well.

Make this at home and you can work a little magic into the recipe with MAGGI Shrimp Paste Chicken Mix. The spicy pungency of the flavouring really makes these little pieces of toast touch the heart.

Instead of mincing prawns and fat into oblivion, this recipe uses a lean chicken mince instead. By adding MAGGI Shrimp Paste Chicken Mix, you enhance both flavour and texture.

You won't need to add any cornflour, just a little egg white to

"glue" it to the bread squares. Hide a whole prawn in the mince and dress up the squares with a coriander leaf or red chilli. Sprinkle on sesame seeds. Bake or deep fry.

And that's the best of it. While the dim sum outside are deep fried in half a cauldron of oil, you can opt for healthier cooking methods at home. This is where the non-stick wok or frying pan will work wonders.

With a light layer of oil, you can shallow fry the prawn chicken toasts and get a really crispy crust. Always remember to fry it meat layer face down. Patiently fry over a medium fire and you'll get the best results. The minced chicken and prawn cooks pretty fast, so you don't have to wait long.

Another alternative is to pop the tray of toasts in the oven, but be warned that you will get a much dryer bread.

Email me if you have questions on the recipe.



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## Shrimp Paste Flavoured Prawn Toasts

**Ingredients:**  
 1 pkt MAGGI Shrimp Paste Chicken Mix  
 2 tablespoon MAGGI Thai Chilli Sauce  
 500 gm minced lean chicken  
 500 gm tiger prawns  
 1 egg white, lightly beaten  
 1 loaf of white sandwich bread, crusts trimmed  
 Sesame seeds, coriander leaves, finely sliced chilli

**Method:**  
 1. Cut trimmed bread slices into two. Set aside.  
 2. Clean and rinse prawns. Chop half into large pieces and leave the other half whole.  
 3. Mix the minced chicken and chopped prawns with MAGGI Shrimp Paste Chicken Mix. Add lightly beaten egg white. Mix well.  
 4. Spread meat mixture on each piece of toast, press a whole prawn down and smooth over the meat. Garnish

with chillies or coriander leaves and sesame seeds.  
 5. Place prawn toasts meat side down on lightly oiled pan and fry over medium heat till golden brown. Flip over to toast the bread bottoms over a gentle fire.  
 6. Serve hot with well-chilled MAGGI Thai Chilli Sauce.  
**(Preparation time: 20 minutes. Serves four or more.)**

**Grocery List/Price Guide:**  
 MAGGI Shrimp Paste Chicken Mix (\$1.44/40g)  
 MAGGI Thai Chilli Sauce (\$1.39/355g)  
 500 gm minced lean chicken (\$3.00)  
 500 gm tiger prawns (\$8.00)  
 1 loaf of white sandwich bread (\$1.20)  
**Total estimated cost: \$15.00**

