



## **Pipis Prawns in XO sauce**

**Servings:** 2 people

**Prep Time:** 20 minutes

**Cook Time:** 15 minutes

### **Ingredients:**

1. Fresh live pipis.
2. Green uncooked prawns.
3. 5 dried scallops and 8 dried prawns (use the larger ones if possible), soaked in warm water in separate bowls for about 1 hour.
4. Garlic, ginger, 1 small red shallots, chilli (optional), green spring onions.
5. Oil, light soy.

### **Instructions:**

1. Blend the soaked scallops, prawns, and red shallots, then set aside.
2. In a wok, heat oil and fry garlic and ginger. Add the blended scallop and prawn mixture and fry until golden brown.
3. Add pipis and cook until they open.
4. Add fresh prawns and green shallots, then cook for 3-5 minutes. Don't overcook the prawns.
5. Add a splash of water to make a light sauce.
6. Serve with boiled rice or noodles.

Bon Appétit!