



## White Jade Prawn Rolls

Recipe by Culinary Instructor  
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**Serves 4 - 8**

### Ingredients

200g prawns  
4 - 6 large Napa cabbage (wong bok) leaves  
1 stalk spring onion, white part chopped  
½ egg white  
5g wolfberries  
½ cup low sodium organic chicken stock  
1 tsp minced ginger

### Seasoning

1/3 tsp salt  
¼ tsp white pepper powder  
1 tsp cooking sake  
½ tsp sugar  
1 tbsp cornstarch

### Method

1. Wash prawns and peel off heads and shells, and remove the intestines. Using a cleaver, chop the prawns till become paste-like texture.

2. Add shrimp into a big mixing bowl, then add salt, cooking sake and white pepper powder. Mix shrimp paste in one direction till it starts to turn to sticky texture. Add egg white and ½ tsp cornstarch, continue mixing in one direction till the texture looks gluey.

3. Steam the cabbage leaves at 100°C for 3 minutes. Place in cold water for 1 minute. Remove from cold water and pat dry using kitchen paper.

4. Place paste filling in the middle of a cabbage leaf and roll tightly. Repeat for the rest of the ingredients.

5. Place cabbage rolls on a steam tray and steam at 100°C for 8 minutes.

6. In the meantime, heat up the frying pan. Add olive oil and minced ginger. Add chicken stock, wolfberries and sugar.

Once the gravy starts to boil, add cornstarch water ( ½ tsp cornstarch + 1 tsp water) to thicken. Pour over cabbage rolls. Serve hot.