

Golden Shrimp Puffs



INGREDIENTS

- 24 large shrimp (peeled and deveined, with tails intact) (425g)
- ½ tsp salt
- ¼ tsp sugar
- ¼ tsp ground white pepper

Batter

- 1 large egg
- ½ cup all-purpose flour (75g)
- ½ cup (65g) rice flour + ¼ cup (33g) for dredging
- ½ tsp baking powder
- ½ tsp salt
- ½ cup water (120ml)

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INSTRUCTIONS

1. Combine shrimp, salt, sugar, and ground white pepper in a bowl. Mix well. Set aside.
2. Crack eggs into another bowl. Break up the yolk with a fork or whisk. Add all-purpose flour, rice flour, baking powder, salt, and ½ cup (120ml) water. Stir to mix into a smooth batter.
3. Heat 1 inch vegetable oil in a small pan. Place ¼ cup (33g) rice flour in a shallow bowl.
4. Holding shrimp by the tail, dredge in rice flour. Then dip in batter and gently lower shrimp into hot oil. Repeat. Fry in batches. Do not over crowd pan.
5. Fry shrimp puffs turning occasionally until golden brown, about 2 to 3 minutes each batch. Remove and drain on metal strainer.
6. Serve immediately with sweet chili sauce.

