



### Ingredients :

- 300 g of pink shrimp
- 1 egg
- 150 g of flour
- 2 tablespoon of cooking oil
- 1 teaspoon of baking powder
- 1 teaspoon of glutamate
- ½ teaspoon of salt and pepper
- 15 cl water

### Preparation :

Shell shrimp, leaving tails, then made a slight nicks on the back of the shrimp and remove the black vein.

To prepare the dough break the egg into a bowl, add salt, pepper, the baking powder and mix with a spatula.

Pour the flour as you mix again then add water, beat the dough for 3 minutes.

Heat the cooking oil until it is hot, dip a shrimp one after another in the dough, leaving the tail and fry for 3 minutes, until that they are golden brown.

Drain on paper towels.

Serve the shrimps fritters hot with sweet and sour sauce or spicy according to your preference.

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**Tips :** you can eat as an appetizer or snack.

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