



Shrimp Fritters

NIBBLEDISH CONTRIBUTOR

Ingredients

- 16 shrimps (I used white ecuador shrimps here, size 26/30, peeled and deveined, leave the tail on) - 200 gm chana dal flour (lentil/yellow gram flour) - 30 gm rice flour - 1 tsp baking soda - 1 tsp tumeric powder - 1 tsp minced ginger - 1 tbsp sliced serrano chilis - 1 tbsp chopped red bell peppers - 1 tbsp chopped green onions - 1 tbsp chopped cilantros - 2 tsp cumin seeds - 1 tbsp chana dal split peas (soaked and softened) - salt to taste - 210 ml water

Instructions

So, how do you like your shrimp fritters ? What is your secret technique for a mouth-watering recipe ? Mine would actually be the hybrid of the traditional Malaysian all time favorite shrimp fritters, known as "Cucur Udang" and the Indian "Vada". 1) In a bowl, mix all the ingredients until batter form a paste-like mixture, and let chill in the refrigerator for about 10 minutes. 2) Remove batter from the refrigerator, dip the shrimp into the batter, deep fry at high-medium heat until golden brown.