

## Deep Fried Nori Shrimps

NIBBLEDISH CONTRIBUTOR

## Ingredients

- -thawed shrimps (seasoned lightly with some white pepper)
- -potato flour
- -nori

## Instructions

Coat, then deep fry.

## \*Tips:

- 1. When you deep fry, do not use "re-used" oil or oil that has been kept from previous cooking
- 2. Make sure the oil is hot (170degC) so that the item you fry will not absorb the oil
- 3. Just do a light coat of flour
- 4. Set aside fried items on kitchen paper towel after frying, to absorb any excess oil