



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