shrimp toast

NIBBLEDISH CONTRIBUTOR

Ingredients

1 tsp salt pinch white pepper 1 cup green onion 1Tbsp corn starch 1 egg 1 tsp Mirin (Rice Wine) 2 cups oil 4 oz shrimp 1 tsp sesame oil 4 slices whole wheat bread 2 Tbsp sesame seed

Instructions

Coarsely chop the shrimp into desired consistency. Mix the chopped green onion. Add salt, white pepper, mirin, sesame oil, egg (save some egg white for brushing later) and corn starch. Mix them well.

Heat oil for frying

Cut whole wheat bread into small rectangular (or triangle). Scoop small amount of shrimp and place it on top of bread. Sprinkle some sesame seed. Brush some egg whites. Then fry them, shrimp facing down. for about 2-3 minutes. Depending on the thickness of shrimp. Then flip to get the bottom bread a crunchy bite.

Garnish with sprinkle of sesame seeds and some green onion. Enjoy.