

Bean Curd Shrimp Fritters Recipe

(Tahu Gimbal - Indonesian Recipe)

Ingredients: Serves 4

2 pieces large bean curd (8 x 8 x 2 cm), quartered

Oil for deep-frying

4 cabbage leaves, finely sliced

Shrimp Fritters:

100g flour

¼ teaspoon baking soda

1 egg, beaten

2 teaspoons salt

1 clove garlic, ground

¼ teaspoon pepper

100g bean sprouts, tailed

200g shrimps, discard the head

1 tablespoon chopped Chinese parsley

125cc water/thin coconut milk

Oil for deep-frying

Peanut Sauce:

2-3 tablespoons sweet soy sauce

125cc water

Spices (ground):

150g peanuts, roasted and peeled

2-3 shallots

10 bird's eye chilies

½ teaspoon salt

1 teaspoon sugar

Method:

Deep-fry bean curd until golden brown, then set aside. **Shrimp Fritters:** Combine flour with baking soda, egg, salt, garlic and pepper. Mix well. Add bean sprouts, shrimps, Chinese parsley and coconut milk. Deep-fry 1-2 tablespoons of the mixture until golden brown. Drain and set aside.

Peanut Sauce: Combine sweet soy sauce with water and ground spices. Mix thoroughly.

To serve: Cut bean curd and shrimp fritters into serving pieces. Arrange on a serving plate, add sliced cabbage and pour the peanut sauce over.

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