

## Deep-Fried Shrimp Balls Recipe

**Ingredients:** Serves 4

450g shrimps (shelled)  
100g pork fat (minced)  
2 stalks scallions  
5 slices ginger  
2 teaspoons brown pepper corn salt

**Seasonings:**

a pinch of salt  
2 tablespoons egg white  
2 tablespoons cornstarch

**Method:**

Add about ½ teaspoon of salt to clean the shrimps. Rinse and drain the shrimps to very dry. Chop the shrimps and pork fat to very fine. Place in a bowl. Crush the scallions and ginger, soak with 5 tablespoons of water for about 10 minutes. Mix the shrimps with salt and juice from the crushed scallions and ginger (about 3-4 tablespoons), one tablespoon at a time, mix well after each adding. Add beaten egg white to shrimp mixture. Add cornstarch and mix well again. Heat 6 cups of oil in a frying pan to 160°C. Make shrimp balls, remove to oil with a wet spoon. Fry until shrimp balls become golden and all float up, continue to deep-fry over high heat until done. Drain and remove to a platter, serve immediately with brown pepper corn salt. You may use a food processor to make shrimp paste. Keeping the shrimp mixture in the refrigerator for 1-2 hours will help the process of making the shrimp balls.

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