

Seafood Pancake Recipe

Ingredients:

1/2 bowl small shrimps, peeled, cleaned and diced into cubes
1 squid, cleaned and diced into cubes
1 sweet potato, sliced and cut into strips
1 carrot, sliced and cut into strips
1 handful coriander leaves, roughly chopped
2/3 bowl plain flour
1/3 bowl potato starch
Cooking oil for deep-frying

Seasoning:

1 tablespoon sugar
Salt to taste
Pinch of Pepper

Method:

Mix flour, potato starch, 1/2 bowl of water and 1 tablespoon oil together to form batter. Add sweet potato, carrot, shrimps, squid and coriander leaves into batter mixture and season with sugar, salt and pepper. Dip a tablespoon into oil first before scooping suitable amount of seafood batter to deep-dry over medium heat. When the pieces float on oil surface, dish up. Drain well on kitchen paper. Serve with sweet and spicy sauce.

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