

## Shrimp Fritters Recipe

### Ingredients:

10 medium shrimps, peeled and de-veined, tails left on  
1/2 teaspoon salt  
1/2 teaspoon sugar  
Pepper  
3 teaspoon cornflour

### Batter:

1 1/2 cups self-raising flour  
1/2 teaspoon salt  
Pepper  
1 1/2 cups water  
1 egg white, beaten  
1 tablespoon oil  
Oil for deep-frying

### Method:

Rub a mixture of salt, pepper, sugar and cornflour into shrimps. Leave for 15 minutes to marinade. To make batter, sift flour into bowl, then add in salt and pepper. Gradually add water to make a smooth and slightly thick batter. Leave to stand for half an hour. Beat in oil and fold in beaten egg white. Heat oil in deep fryer; dip shrimps in batter and fry until golden. Drain and serve immediately with chili sauce.

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