

Shrimp Sesame Toasts Recipe

Ingredients:

225 g peeled raw shrimps
1 tablespoon sherry
1 tablespoon soy sauce
2 tablespoons cornflour (cornstarch)
2 egg whites
4 slices white bread
115 g sesame seeds
Oil, for deep-frying
Sweet chili sauce, to serve

Method:

Process the shrimps, sherry, soy sauce and cornflour in a food processor. In a grease-free bowl, whisk the egg whites until stiff. Fold them into the shrimps and cornflour mixture. Cut each slice of bread into four triangular quarters. Spread out the sesame seeds on a large plate. Spread the shrimp paste over one side of each bread triangle, then press the coated sides into the sesame seeds so that they stick and cover the shrimp paste. Heat the oil in a wok or deep-fryer, to 190 degrees Celsius. Add the toasts, a few at a time, shrimp side down, and deep-fry for 2-3 minutes, then turn and fry on the other side until golden. Drain on paper towels and serve hot with sweet chili sauce.

[asian_free_recipes_download][asian_free_recipes_download]