

Shrimp Toast Recipe

Ingredients:

8 slices day-old white bread
400 g fresh shrimps
1/2 medium onion, peeled and chopped
1 teaspoon ginger, finely chopped
1/2 teaspoon salt
White pepper
1 egg, lightly beaten
1 tablespoon cornflour (cornstarch)
A few drops sesame oil
1 teaspoon sherry

Method:

Trim bread of crusts. Cut each slice into four squares, making 32 in all. Peel shrimp, de-vein and chop roughly. Add onion to shrimp and mince until fine. Add ginger, cornflour, egg, salt, white pepper, sherry and sesame oil. Mix well, throwing mixture against the side of basin or a big bowl to obtain a firmer texture. Place 1 teaspoonful of shrimp mixture on a bread square, using wet fingers to neaten. Repeat for the rest of the squares. Heat a wok half filled with oil. Test temperature by tossing a piece of bread into the oil - it should sizzle. Carefully slide bread pieces into the wok, a few at a time, shrimp side down. Deep-fry until golden, about 2 minutes, then turn and fry the other side for one minute. Drain on paper towels. Serve hot as a savoury snack.

[asian_free_recipes_download]/[asian_free_recipes_download]