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by Mike

Camaron Rebosado (Overflowed Shrimp)



Ingredients

½ kilo shrimp, peeled
1 teaspoon salt
1 piece lemon
1 tablespoon corn starch
1 tablespoon fresh milk
2 pieces eggs
3 cups cooking oil
8 tablespoons flour

Servings
4
Person
Preparation Time
30
min
Cooking Time
20
min

Preparation

1. Marinate the shrimp in lemon juice for half an hour.
2. Combine corn starch, flour, and salt.
3. Add the eggs and milk and stir until all the ingredients are distributed.
4. Dip pieces of shrimps in the batter leaving the tail uncovered.
5. Heat the pan and pour cooking oil. When the oil is hot enough, deep-fry until the colour of the shrimp turns golden yellow and the texture becomes crisp.
6. Serve with your favourite sauce.

Cooks Note

This recipe resembles the famous tempura. Simple and easy to cook!

Preparation time: 30 minutes; Cooking time: 20 minutes; Serves 4