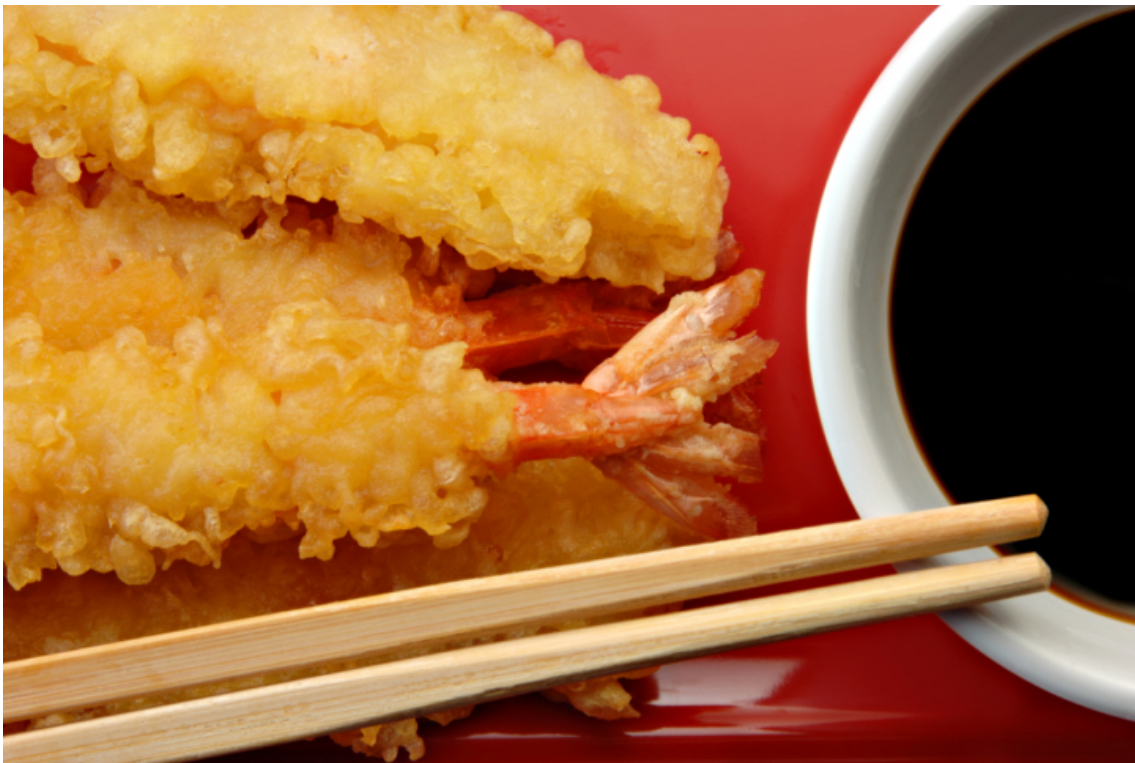




Posted on 3 October 2012

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

