

Shrimp Mousse Lychee Puffs

Makes 4 servings

Shrimp Mousse

¼ pound shrimp, shelled, deveined

1 tablespoon egg white

½ teaspoon salt

¼ teaspoon white pepper

½ teaspoon cornstarch

12 fresh lychees, peeled and seeded, or canned lychees

Flour for dusting

Batter

¾ cup flour

3 tablespoons cornstarch

1½ teaspoons sugar

1½ teaspoons baking powder

2/3 cup + 2 tablespoons water

2 teaspoons cooking oil

Cooking oil for deep-frying

¼ cup Thai sweet chili sauce, for dipping

Prepare shrimp mousse: Coarsely chop shrimp in a food processor. Add remaining mousse ingredients; process until shrimp are just finely chopped. Fill lychees with shrimp mousse. Dust lychees lightly with flour; set aside.

Combine batter mix ingredients in a medium bowl. Place shrimp-filled lychees in batter mix to evenly coat. Deep-fry in hot oil over medium-high heat, turning occasionally, until golden brown on both sides. Lift out and drain on paper towels.

Serve with Thai sweet chili sauce.

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