

Choco Fever Dream

Shrimp Fritters With Lime Mayonnaise

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Fritter Batter

- [ ] 12 large shrimp, peeled and deveined
- [ ] 1 cup all-purpose flour
- [ ] 1/4 cup cornstarch
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1/4 tsp black pepper
- [ ] 1 egg, lightly beaten
- [ ] 1/3 cup cold sparkling water
- [ ] Vegetable oil for deep frying

Lime Mayonnaise

- [ ] 1/2 cup mayonnaise
- [ ] 2 tbsp fresh lime juice
- [ ] 1 tsp lime zest
- [ ] Pinch of salt
- [ ] Finely chopped parsley for garnish

Instructions

1. Pat the shrimp dry, then slice each shrimp in half lengthwise to fit into the batter.
2. In a bowl, whisk flour, cornstarch, baking powder, salt, and pepper; make a well and stir in the egg and sparkling water until smooth.
3. Heat oil in a deep skillet to 350°F; dip each shrimp piece into batter, letting excess drip, then gently lower into the oil.
4. Fry until golden, about 2-3 minutes per side; transfer to a wire rack to drain.
5. Whisk together mayonnaise, lime juice, zest, and a pinch of salt; drizzle over the fritters and sprinkle parsley.

Nutrition per serving

280 kcal	14 g	16 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep the batter cold; a warm batter will absorb more oil.
- If the oil temperature drops, wait a moment before adding more fritters.
- For extra flavor, add a pinch of smoked paprika to the batter.