

EBI



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5 min



Fácil
Easy

INGREDIENTS

- 1 egg
- 100ml water
- 5 Shrimps
- 50g Yukata Panko flour
- 2l Oil
- Assorted vegetables
- 1 tbsp Mayonnaise
- 1/2 tbsp Worcestershire sauce
- Ajinomoto
- 1 tbsp Soy sauce

METHOD

Mix the egg with the water • Remove the head and shell from the shrimps • Dip the shrimps in the mixture and then in the Yukata Panko breadcrumbs • Place the coated shrimps in preheated oil (very hot) to fry • This dish is accompanied by fried vegetables, with a special sauce, made with: mayonnaise, Worcestershire sauce, Ajinomoto (Japanese salt) and soy sauce