

RICOIS DE CAMARAO (SHRIMP PUFFS)

(Flora D'Sa)

Ingredients

2 cups flour
2 cups water,
2 tbsps butter
1 lemon peel,

Salt, eggs, bread crumbs

Method:

- ❖ Boil water with salt, butter and lemon peel. After boiling, remove peel and put in flour and mix well with a wooden spoon.
- ❖ Continue till it becomes a ball and leaves the pan.
- ❖ Put ball on floured surface and knead for a while. Leave it to cool.
- ❖ Roll dough, cut in circles and fill with 1 tsp of filling, close and shape in semi circles.
- ❖ Dip in beaten egg, breadcrumbs and fry till golden brown

Filling:

- ❖ ½ kg prawns, 2 large onions, ginger, garlic, 2 green chillies, a pinch of turmeric, cumin seeds, cloves, cinnamon and tamarind.
- ❖ Add water and salt to taste.
- ❖ Cook and mince.