

Andalucian shrimp and spring onion fritters

It's perfectly OK to eat shrimps in the shell when they are made into a fritter and crisp-fried like this. You don't notice the shells as long as they are small; Falmouth Bay prawns during the autumn months, for example, would be ideal. But if you can't take it, use peeled raw prawns instead.

Alternative seafood: Australian school prawns, shrimps

Makes 16

300g whole raw unshelled small prawns or brown shrimps, or 175g raw peeled prawns (see page 68)

175g plain flour

½ tsp baking powder

Salt

300ml water

1 tbsp dry white wine

2 spring onions, thinly sliced

1 tbsp chopped flat-leaf parsley leaves

Olive oil, for shallow frying

If using unshelled small prawns, such as those from Falmouth Bay, or brown shrimp, break off and discard the heads but leave the tails unpeeled. If using raw peeled prawns, cut them across into 5mm-thick slices.

Sift the flour, baking powder and a pinch of salt into a mixing bowl. Add the water and wine. Gradually mix the dry ingredients into the liquid to make a batter, then whisk until you have a thick cream. Fold in the prawns, spring onions and parsley.

Pour 5mm oil into a large frying pan and place over a high heat. Leave until hot and a drop of the batter sizzles immediately. Carefully drop large spoonfuls of the batter into the pan and spread each one out a little with the back of the spoon so they develop thin, crispy edges. Don't overcrowd the pan – only do 2–3 at a time. Cook, turning the fritters over every now and then, for about 2 minutes or until puffed up and golden brown on both sides.

Remove and drain on a tray lined with plenty of kitchen paper. Eat straight away while hot and crisp.