



Crunchy shrimp balls

15'
Hands on

5'
Cook Time

4-6
Portion(s)

1
Difficulty



Ingredients

- 440 g shrimps, small, precooked, peeled and finely chopped
- 120 g rusk, ground
- 2 tablespoon(s) [homemade mayonnaise](#)
- 2 teaspoon(s) mustard
- 40 g ouzo
- 2 spring onions, finely chopped
- 1 clove(s) of garlic, finely chopped
- 6 sun-dried tomatoes, finely chopped
- 2 eggs, lightly beaten
- 1 bunch coriander, finely chopped
- 2 teaspoon(s) ginger, powder, optional
- 2 teaspoon(s) anise, optional
- olive oil, for frying

Διατροφικός πίνακας

Method

Photo credit: G. Drakopoulos - Food Styling: T. Webb

- Combine all of the ingredients in a large [bowl](#). Mix with a spoon until completely combined.
- Shape mixture into 1 cm balls.
- Fill a [wide pan](#) with 1 cm of olive oil. Heat it over medium heat until the temperature reaches 180* C (350* F).
- Fry on both sides until crunchy and golden brown.
- Remove with a [slotted spoon](#) and transfer to a plate lined with paper towels to drain from excess olive oil.
- Serve immediately.

Tip

Serve with a garlicy mayonnaise sauce and a refreshing cucumber salad!

Nutrition information per portion

247 Calories (kcal)	12.0 Total Fat (g)	2.1 Saturated Fat (g)	15.0 Total Carbs (g)
12%	17%	11%	6%
1.4 Sugars (g)	16.0 Protein (g)	1.7 Fibre (g)	0.74 Sodium (g)
2%	32%	7%	12%