

Helergon Kitchen

Shrimp Fritters With Lime Mayonnaise

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 12 large shrimp, peeled and deveined
- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup cold sparkling water
- [ ] 1 egg, lightly beaten
- [ ] 2 tbsp fresh cilantro, finely chopped
- [ ] 1 tsp paprika
- [ ] 1/4 tsp cayenne pepper
- [ ] Salt and black pepper to taste
- [ ] Vegetable oil for frying

Lime Mayonnaise

- [ ] 1/2 cup mayonnaise
- [ ] 2 tbsp fresh lime juice
- [ ] 1 tsp lime zest
- [ ] Pinch of salt

Instructions

1. In a bowl, combine flour, sparkling water, and egg; whisk until just smooth. Fold in cilantro, paprika, cayenne, salt, and pepper.
2. Pat shrimp dry, then toss each piece in the batter, ensuring an even coating.
3. Heat oil in a deep skillet to 350°F. Carefully drop batter-coated shrimp, a few at a time, and fry until golden, about 2-3 minutes per side.
4. Remove fritters onto paper towels to drain. Mix mayonnaise, lime juice, zest, and a pinch of salt; stir until smooth.
5. Plate the fritters, drizzle with lime mayo, and garnish with extra cilantro if desired.

Nutrition per serving

320 kcal	18 g	22 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter feels too thick, add a splash more sparkling water.
- Keep the oil temperature steady for a uniform crust.
- Serve immediately for the best texture.