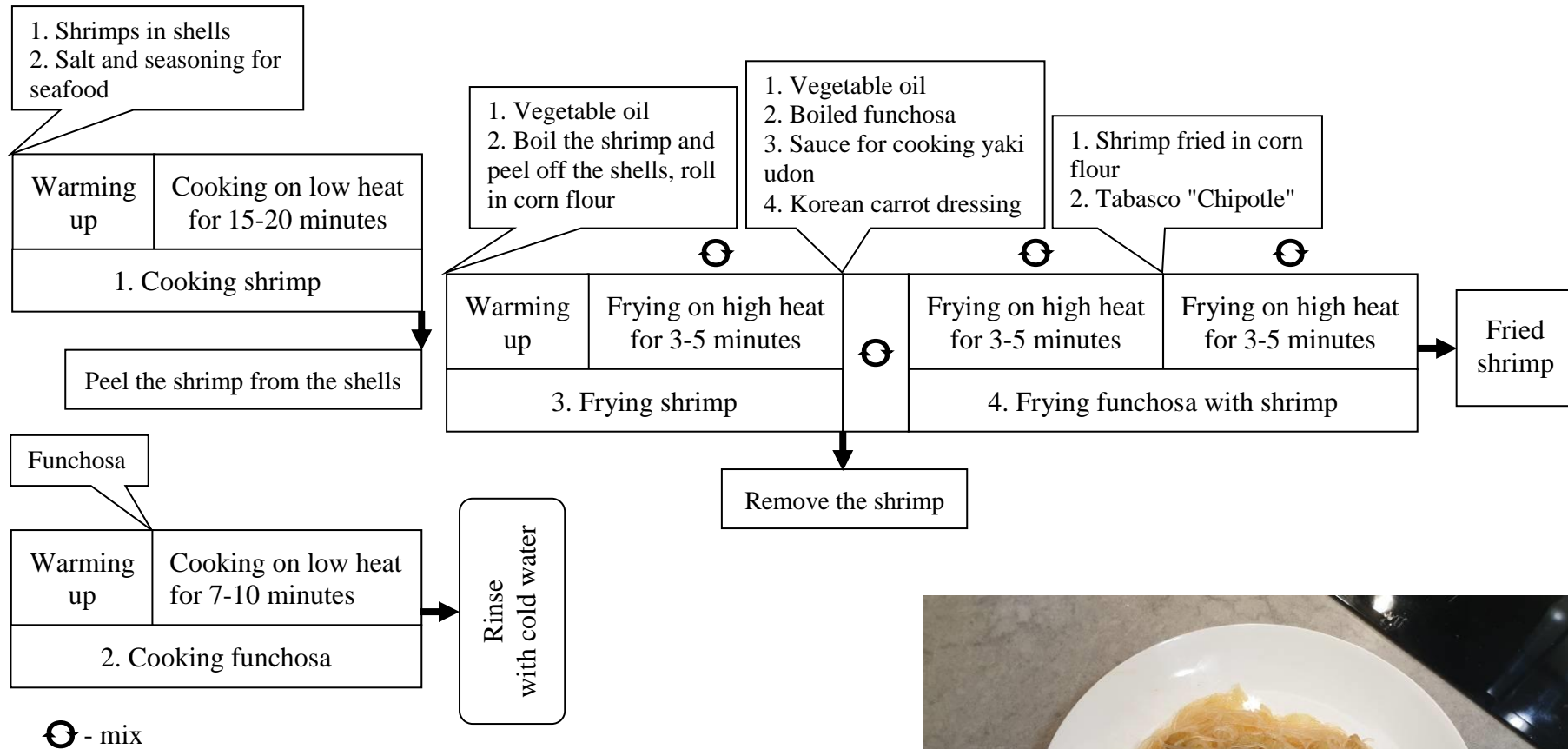


Fried shrimp with funchosa "In an oriental way" (khurs.ru - 2023)



1. Funchosa "Chim-chim" – 400 g
2. Shrimp "Primorskaya" large in shells – 1 kg
3. Sauce for cooking yaki udon "Chim-chim" – 1 pack.
4. Carrot dressing in Korean "Chim-chim" – 1 pack.
5. Corn flour – 2 tablespoons
6. Seasoning for seafood - 2 tablespoons
7. Tabasco "Chipotle" sauce
8. Vegetable oil – 20-30 g
9. Salt - 1.2 tablespoons
10. Water – 2.0-2.5 liters (for cooking shrimp) + 2.0-2.5 liters (for cooking fung choza)



Fried shrimp with funchosa "In an oriental way"



1. Defrost the shrimp



2. Put the corn flour in a plate



3. Take the funchosa "Chim-chim"



4. Put the funchosa on a plate



5. Take the sauce and dressing "Chim-chim"



6. Take the Tabasco sauce "Chipotle"



7. Take salt and seasoning for sea-food



8. Take vegetable oil



9. Put a pot of water on the fire, put the shrimp in boiling water



10. Put salt and seasoning for sea-food, cook over medium heat



11. Peel the shrimp and put it in a plate



12. We roll the shrimp in corn flour

Fried shrimp with funchosa "In an oriental way"



13. Fry the shrimp in boiling oil



14. Periodically turn over the shrimp, sprinkle with flour



15. Bring to the formation of a crispy crust



16. Cook the funchosa on low heat



17. Wash the funchosa with cold water



18. Pour oil into a frying pan, put the funchosa, fry on high heat



19. Put the sauce for cooking yaki udon in the pan, mix.



20. Put the Korean carrot dressing in a frying pan, mix.



21. Put the shrimp in a frying pan, fry over high heat



22. Put Tabasco "Chipotle" sauce in a frying pan



23. Stir, fry on high heat



24. We serve it on the table