

Tapena

GRAB A FORK



Crisp Shrimp Pancakes from Cadiz

Tortillitas de Camarones

Makes 20 to 22

Ingredients

- 6 ounces medium-size shrimp, shells and tails removed and set aside, shrimp chopped medium-fine
- Coarse salt (kosher or sea)
- 1/2 cup all-purpose flour
- 1/2 cup chickpea flour (available at Indian groceries), or 1/2 cup medium to coarse semolina
- 3 Tbsp grated onion
- 2 Tbsp minced fresh flat-leaf parsley
- Olive oil, for frying

Directions

Place the shrimp shells and tails in a small saucepan with 2 cups water and bring to a boil. Cover the saucepan, reduce the heat to low, and simmer for 10 minutes. Remove from the heat and let cool completely. Strain the shrimp liquid into a bowl and discard the shells.

Rub the chopped shrimp with a little salt and let stand while you mix the batter. Sift together the all-purpose flour, chickpea flour and 1 teaspoon salt in a bowl. Whisk in 1 1/4 cups of the shrimp liquid, setting the rest aside. Whisk the batter until it is fairly smooth. Add the onion, parsley and shrimp and stir to mix evenly. Cover the bowl with plastic wrap and refrigerate the batter for 2 to 4 hours. Let come to room temperature before frying. Whisk 4 to 6 tablespoons of the reserved shrimp liquid into the batter, using enough to give it the consistency of medium-thin pancake batter.

Set a small rack over a baking sheet and line it with a double thickness of paper towels. Pour olive oil to a depth of 1/2 inch in a medium-size skillet and heat it over medium-high heat to 375°F - when hot, a piece of batter placed in the oil will sizzle on contact. Place a heaping tablespoon of the batter in the oil and immediately flatten the batter with the back of a spoon to form a thin pancake about 2 1/2 inches in diameter. Repeat with 4 more tablespoons of batter. Fry the pancakes until crisp and golden brown, 30 to 50 seconds per side, then using a slotted spoon, transfer them to the paper towels to drain. Repeat with the remaining batter, frying 5 or 6 pancakes at a time. (If you like, you can keep the finished pancakes warm in a 300°F oven until all the batter is cooked.) The pancakes are best straight from the frying pan, but you can also make tortillitas ahead and reheat them for 5 to 7 minutes in a 475°F oven before serving.