Treasure Barrel

Thai Shrimp Cake – Easy Thai Seafood Delight

Crispy Thai shrimp cakes with aromatic herbs, a touch of spice, and a comforting warm-meal feel.

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

Ingredients

Main Ingredients

- [ ] 1 lb fresh shrimp, peeled and deveined
- [ ] 2 tbsp rice flour
- [ ] 1 tbsp cornstarch
- [ ] 1 stalk lemongrass, finely minced
- [ ] 3 kaffir lime leaves, thinly sliced
- [ ] 1 small red chili, finely chopped
- [ ] 1 tsp fish sauce
- [ ] 1 tbsp lime juice
- [ ] 1 egg, lightly beaten
- [ ] Oil for frying

For the Dipping Sauce

- [ ] 2 tbsp lime juice
- [ ] 1 tbsp fish sauce
- [ ] 1 tsp sugar
- [ ] 1 small red chili, minced
- [ ] 1 tsp water

Instructions

1. Pat the shrimp dry, then coarsely chop; place in a mixing bowl.
2. Add minced lemongrass, kaffir lime leaves, chopped chili, fish sauce, lime juice, and the beaten egg; stir gently.
3. Sprinkle rice flour and cornstarch over the mixture, folding until just combined; the batter should be slightly thick.
4. Heat oil in a skillet over medium-high heat until shimmering. Scoop spoonfuls of batter, flatten lightly, and fry 2-3 minutes per side until golden.
5. Remove cakes onto a paper-towel-lined plate to drain excess oil.
6. Whisk together dipping sauce ingredients; adjust sweetness or heat to taste.
7. Serve the shrimp cakes hot with the dipping sauce, and if you like, a side of Shrimp Soup for a complete warm meal.

Nutrition per serving

280 kcal	26 g	12 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter feels too wet, add a bit more rice flour.
- For extra fragrance, toast the lemongrass briefly before mincing.
- A light drizzle of sesame oil after frying adds a subtle nutty note.