



SPAIN

APPETIZER

PRINTABLE RECIPE PDF

Spanish Shrimp Fritters

Tortillitas de camarones are a traditional Andalusian dish originating from the coastal regions of southern Spain. These fritters are made with small shrimp,

PREP

15 min

COOK

10 min

SERVINGS

2

DIFFICULTY

Easy

SHOPPING LIST

Ingredients

- 100 g small shrimp - peeled and deveined
- 75 g chickpea flour - also known as garbanzo bean flour
- 100 ml water - cold, to mix with the flour
- 2 tablespoons fresh parsley - finely chopped
- 1 clove garlic - minced
- 1 pinch salt
- 1 pinch pepper
- 200 ml olive oil - for frying

WHY THIS WORKS

About this recipe

A printable Spanish Shrimp Fritters recipe PDF with ingredients, cooking times and step-by-step instructions.

MEDITERRANEAN NOTE

Tortillitas de camarones are a traditional Andalusian dish originating from the coastal regions of southern Spain. These fritters are made with small shrimp, chickpea flour, and herbs, showcasing the region's rich maritime

ORIGIN & TRADITION

Mediterranean context

Tortillitas de camarones are a traditional Andalusian dish originating from the coastal regions of southern Spain. These fritters are made with small shrimp, chickpea flour, and herbs, showcasing the region's rich maritime culture and its reliance on local seafood. They are often enjoyed as a tapa, reflecting the Spanish tradition of shared small plates.

METHOD

Step-by-step instructions

1

In a mixing bowl, combine the chickpea flour, cold water, salt, and pepper. Whisk until you have a smooth batter.

2

Stir in the minced garlic, chopped parsley, and small shrimp until evenly distributed.

3

Heat the olive oil in a frying pan over medium heat until shimmering.

4

Use a spoon to drop small amounts of the batter into the hot oil, flattening them slightly. Fry for 2-3 minutes on each side, or until golden brown.

5

Remove the fritters and place them on paper towels to absorb excess oil.

CHEF'S TIP

Make sure the oil is hot enough before frying, as this ensures a crispy exterior while keeping the fritters tender inside.

NUTRITION PER SERVING (EST.)

Calories	320 kcal	Fat	18 g
Protein	12 g	Fiber	3 g
Carbohydrates	30 g	Sodium	500 mg

SERVING SUGGESTION

Serve the shrimp fritters hot with a wedge of lemon on the side and a sprinkle of sea salt. They pair wonderfully with a chilled glass of dry white wine.

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