

## Shrimp Toast

<http://userealbutter.com/2009/05/21/shrimp-toast-recipe/>  
*slightly modified from [Ming Tsai's shrimp toast recipe](#)*

1/2 lb. (225g) raw shrimp, peeled, de-veined

1 egg

1.5 oz. (40g) unsalted butter, cold

dash sesame oil

salt to taste

2-3 green onions, trimmed and minced

1/3 cup (45g) water chestnuts, minced

1-2 tbsps ginger, minced

sesame seeds

loaf of bread, sliced thin with crusts removed (plain white bread or something soft and plain)

oil for frying

Place the shrimp, egg, sesame oil, and salt in a food processor and pulse until mostly smooth (a few lumps are good). Add the butter and pulse until blended, but small chunks of butter are still present. Empty the shrimp mousse into a bowl and mix with the green onions, water chestnuts, and ginger. Cut the bread slices into triangles. Spread a layer of mousse (about 1/4 inch thick) on each slice of bread. Sprinkle with sesame seeds. Heat a few inches of oil in a medium pan to 350°F. Fry the shrimp toasts mousse-side down for a minute or more until golden then flip to fry the other side for another minute. Remove from oil and drain on a cooling rack or paper towels. Serve hot. Makes about 2 dozen toasts.