Dim Sum Crunchy Fried Shrimp Balls

Ingredients:

- [ ] 1 pound shrimp, peeled and deveined
- [ ] 3 ounces ground pork (optional)
- [ ] 1 tablespoon cooking wine
- [ ] 1 tablespoon tapioca starch
- [ ] 1 tablespoon of oil
- [ ] 1 teaspoon of toasted sesame seeds oil
- [ ] 1 teaspoon oyster sauce
- [ ] 1 teaspoon finely grated ginger
- [ ] ½ teaspoon of sugar
- [ ] Salt to taste
- [ ] 1 egg, beaten
- [ ] Chopped scallions
- [ ] A dash of white pepper
- [ ]
- [ ] About 8 sheets of spring rolls wrappers
- [ ] oil for frying

Directions:

1. In a food process, pulse the shrimp into a smooth paste. Add ground pork if desired.
2. Transfer into a mixing bowl, add in the rest of the ingredients (except the last 2). Combine well.
3. Separate each sheet of spring roll wrapper and cut into thin ribbons, about ⅓ inch wide.
4. Working one at a time, roll each shrimp ball in the spring roll ribbons making sure to cover the shrimp mixture well. Trim any long pieces of ribbon off the shrimp balls using scissors.
5. Heat the oil in a wok over medium heat. Using a wire spoon or ladle, lower the shrimp balls into the hot oil.
6. Fry the shrimp balls in batches until golden brown. Drain on a paper lined plate.
7. Serve with spicy mayo or best with Thai sweet chili dipping sauce