



## Shrimp Cakes

### Ingredients

- 1 lb large raw shrimp peeled and deveined
- 4 oz mozzarella cheese (1 1/2 cups shredded)
- 1 large egg
- 1/4 cup mayonnaise
- 2 Tbsp parsley finely chopped, plus more to garnish
- 1/2 tsp sea salt or to taste
- 1/8 tsp black pepper
- 1/4 cup all-purpose flour or gluten free flour
- 2 Tbsp light olive oil or high heat cooking oil of choice

### Lemon Aioli Sauce

- 1/2 cup mayo
- 1 tsp lemon zest
- 2 Tbsp lemon juice
- 1 garlic clove pressed or finely minced

Pat dry shrimp with paper towels then dice into pea-sized pieces.\* Transfer chopped shrimp to a large mixing bowl. Add 4 ounces shredded mozzarella, 1 egg, 1/4 cup mayo, 2 tablespoons parsley, 1/2 teaspoon salt and 1/8 teaspoon black pepper. Stir together then add 1/4 cup flour and mix until batter is creamy and well combined.

Heat a large non-stick pan over medium heat and add 1 tablespoon olive oil. Add 1 heaping tablespoon of shrimp batter (or a level ice cream scoop) and flatten out the tops of your fritters as you go so they are about 1/2" thick patties. Saute about 3 minutes per side or until golden brown on the edges and cooked through.

### Lemon Aioli Sauce

In a small bowl, add mayo and stir to remove any lumps. Add 1 teaspoon lemon zest, 2 tablespoons lemon juice and pressed garlic clove and stir to combine.

**Serve with Maggie's gold-medal-winning 2017 Albariño.**