

BREADED FRIED 40/50 SHRIMP (4 wz)

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1/3/2024

Plate: Sav-a-Day

To Go: 8 oz Squat

STEP #1: INGREDIENTS

1 each	Shrimp 40/50 Portions (4 wz)
To Dust	Seasoned Flour
To Batter	Seafood Buttermilk
To Bread	Seasoned Flour

STEP 1: TO COOK

1. **Using the OPEN FINGER METHOD**, tumble the shrimp in the flour, making sure to coat the entire surface.
2. Gather the shrimp together in a culinary basket, and shake vigorously to get a very fine dusting.
3. Submerge the shrimp in the batter, using a spatula to help coat every shrimp.
4. Raise the basket, and **tap against the pan 3 times** to remove excess batter.
5. **Using the OPEN FINGER METHOD** again, tumble and flip the shrimp in the flour. Tumbling incorporates air into the flour, achieving the desired "SPIKES."

NOTE: "Spiking" increases the volume of the breading, resulting in a lighter and crispier product.

6. Gather the shrimp together, and place inside a culinary basket. GENTLY shake the basket to get rid of excess flour.
7. **Lower a fryer basket into the fryer oil**, then carefully dump the shrimp from the culinary basket into the fryer basket.
8. **Fry for 2 1/2 minutes**, then drain on a sav-a-day. **SET A TIMER!**
9. Place in the Expo window for plating.

