

# ASIAN ALMOND SHRIMP ENTRÉE

9/18/2024

Plate: Green Rectangle

To Go: Single Compartment

## STEP #1: INGREDIENTS

12 each [Shrimp Butterfly](#)

to dust Seasoned Flour

to batter Seafood Buttermilk

To Bread Seasoned Flour

## SET-UP / GARNISH: INGREDIENTS

1 cup [Cabbage - Shredded](#)

1/4 cup [Carrots Sticks - Blanched](#)

4vz [Duck Glaze](#)

4 Lines [Sweet Chili Glaze \(1vz.\)](#)

4 TBL [Almonds - Fried](#)

2 TBL [Asian Herbs](#)

2 each Choice of Sides

## STEP 1: TO COOK

1. Count out butterflied shrimp.
2. **Using the open finger method**, tumble the shrimp in the flour. **Make sure to spread apart the butterflied sections so the breading can reach all surfaces.**
3. Gather the shrimp together in a culinary basket, and shake vigorously to get a very fine dusting.
4. Submerge the shrimp in the batter, using a spatula to help coat every shrimp.
5. Raise the basket, and **tap against the pan 3 times** to remove excess batter.
6. **Using the open finger method again**, tumble and flip the shrimp in the flour. Tumbling incorporates air into the flour, achieving the desire "**spikes**".  
**NOTE: "Spiking" increases the volume of the breading, resulting in a lighter and crispier product.**
7. Gather the shrimp together, and place inside a culinary basket. **GENTLY** shake the basket to get rid of excess flour.
8. **Lower a fryer basket into the fryer oil**, then carefully dump the shrimp from the culinary basket into the fryer basket.
9. **Fry for 2 minutes**, then drain on a sav-a-day. **SET A TIMER!!**

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## SETUP / GARNISH

**Reference the attached pictures for plating setup & garnishing.**

1. Spread the cabbage **evenly** across the bottom of the plate from end to end.
2. Sprinkle the carrots "**Coast to Coast**" **evenly** over top the cabbage.
3. Place the shrimp standing up in two rows (6 in each row) on top of the cabbage so that the tails are in the air, and the tips of the tail are pointed towards the edge of the plate.  
**NOTE: Ensure that the tails of the shrimp stay within the perimeter of the plate and do not hang over the rim.**
3. **Evenly ladle** the duck glaze over the shrimp.
4. **Evenly drizzle** the lines of sweet chili glaze over the shrimp.
5. **Evenly sprinkle** the almonds and Asian herbs over the shrimp.  
**NOTE: Ensure the basil is well distributed throughout the Asian herbs and over each shrimp.**
6. Place the side items in side bowls to be served off the plate.

