

ASIAN ALMOND SHRIMP APPITIZER

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Date: 12/5/2022

Plate: Platter

To Go: Single Compartment

STEP #1: INGREDIENTS

6 each [Shrimp Butterfly](#)
to dust **Seasoned Flour**
to batter **Seafood Buttermilk**
To Bread **Seasoned Flour**

SET-UP / GARNISH: INGREDIENTS

1/2 cup [Cabbage - Shredded](#)
1/4 cup [Carrots Sticks - Blanched](#)
1vz. [Duck Glaze](#) (over cabbage & carrots)
2vz. [Duck Glaze](#) (over shrimp)
2 lines [Sweet Chili Glaze](#) (1vz.)
2 TBL [Amonds - Fried](#)
1 TBL [Asian Herbs](#)

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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SET UP/GARNISH:

1. Spread the cabbage across the bottom of the plate from end to end.
2. Spread the carrot sticks across the top of the cabbage from end to end.
3. **Evenly ladle 1oz.** of the duck glaze over the carrots and cabbage.
4. Place the shrimp standing up in a single row on top of the carrots and cabbage so that the tips of the tails are in the air, **facing one direction.**
3. **Evenly ladle 2oz.** of the duck glaze over the shrimp.
4. 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.

