

FRIED SHRIMP PLATTER

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Date: 5/10/21

Plate: Large Rectangle

To Go: Single Compartment

STEP #1: INGREDIENTS

12 each	<u>Shrimp Butterfly</u>
To dust	Seasoned Flour
To batter	Seafood Buttermilk
To bread	Seasoned Flour

SET-UP / GARNISH: INGREDIENTS

2vz	Tartar Sauce
2 each	<u>Lemon Wedges</u>
2 each	Choice of Sides

STEP 1: TO COOK

- Count out butterflied shrimp.
- 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.**
- Gather the shrimp together in a culinary basket, and shake vigorously to get a very fine dusting.
- Submerge the shrimp in the batter, using a spatula to help coat every shrimp.
- Raise the basket, and **tap against the pan 3 times** to remove excess batter.
- Using the open finger method again**, tumble and flip the shrimp in the flour. Tumbling incorporates air into the flour, achieving the desired "spiking".

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

- Gather the shrimp together, and place inside a culinary basket. **GENTLY** shake the basket to get rid of excess flour.
- Lower a fryer basket into the fryer oil**, then carefully dump the shrimp from the culinary basket into the fryer basket.
- Fry for 2 minutes**, then drain on a sav-a-day. **SET A TIMER!!**

SET UP/GARNISH:

- Place the french fries on the center of the plate.
- Pile the shrimp on top of the fries.**

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NOTE: If french fries are NOT selected as a side, pile the shrimp just right of center of the plate, leaving room on the left side to for the sides. Serve the two sides in bowls on the plate on a diagonal with the first side at 8 o'clock and the second side at 1 o'clock, just left of the center of the plate.

3. Place the ramekin of tartar sauce at the top right 2 o'clock corner.
4. Place the ramekin of ketchup at the bottom right 4 o'clock corner, when side of fries are ordered.
5. Place 1 lemon wedge at the top right 2 o'clock corner of the plate and place the other lemon wedge at the bottom left 8 o'clock corner.
6. Place the side in a bowl and place the bowl directly on the plate at 9 o'clock.

NOTE: If a double order of french fries is selected, pile both orders directly in the middle of the plate and pile the shrimp directly on top.



**** PICTURES CONTINUED ON NEXT PAGE****

