

ASIAN ALMOND SHRIMP (PAR FRIED)

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Yield: 12 each

Shelf Life: 4 hours (after cool)

Equipment: Gloves, culinary basket, spatula, fryer basket, 350° fryer, full size sheet tray, cooling grate

Ingredients:

12 each [Shrimp Butterfly](#)
to dust Seasoned Flour
to batter Seafood Buttermilk
to dust Seasoned Flour

Procedure:

1. Count out butterflied shrimp.

NOTE: Only one batch of 12 butterflied shrimp can be prepped and fried at one time.

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.

NOTE: Ensure that you are sifting the flour regularly, in between every other batch of 12 shrimp.

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. **Par fry for 1 minute**, then transfer to a full size sheet tray with cooling grate. **SET A TIMER!!** Cool at room temperature.

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NOTE: Limit the number of par fried shrimp to a single layer, ensuring that the shrimp are not piled on top each other while cooling on the sheet tray to provide proper oil draining and cooling.

NOTE: Regularly check batches of par fried shrimp to verify that they have the desired results.

- 10.** Continue this procedure until the desired amount of butterflied shrimp have been par fried.
- 11.** Once **completely cooled**, transfer the full size sheet tray to walk in cooler.
- 12.** When needed, the shrimp are to be fried **for 1 minute, SET TIMER!!** The normal line build procedure can be followed for set up and garnish.

C: Golden Brown; Proper spiking and opened butterflied section.

T: Crispy, dry & not oily.

F/A: No off aroma or ammonia smell.

HR: Full sized sheet tray with cooling grate; Refrigerated in Walk in cooler.

SL: 4hrs