

# ADD FRIED SHRIMP (LARGE)

Date: 07/09/2014

Plate: Rarebit

## STEP #1: INGREDIENTS

1 each	<a href="#">Shrimp Butterfly Portions (6 each)</a>
To dust	Seasoned Flour
To batter	Seafood Buttermilk
To bread	Seasoned Flour

### Procedure

#### Step #1:

- a. **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.**
- b. Gather the shrimp together in a culinary basket, and shake vigorously to get a very fine dusting.
- c. Submerge the shrimp in the batter, using a spatula to help coat every shrimp.
- d. Raise the basket, and **tap against the pan 3 times** to remove excess batter.
- e. **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.**
- f. Gather the shrimp together, and place inside a culinary basket. GENTLY shake the basket to get rid of excess flour.
- g. **Lower a fryer basket into the fryer oil**, then carefully dump the shrimp from the culinary basket into the fryer basket.
- h. **Fry for 2 minutes**, then drain on a sav-a-day. **SET A TIMER!!**
- i. Transfer to a rarebit for service, or place in the expo window for plating.

