



EGG HARBOR

SEAFOOD

THE TASTE OF FRESH | BY RASTELLI

Coconut Shrimp



the taste of fresh

CLEAN TAIL SHRIMP

with long shredded coconut breading that gives the customer no doubt they are experiencing something special.

AVAILABLE:

U/15 4/3 lbs.

16/20 4/3 lbs.

21/25 4/3 lbs.

FRESH FACTS:

- Breaded butterfly Vanamei shrimp with strands of natural coconut
- Perfect blend of Japanese-style bread crumbs and long shredded coconut
- Serve as an appetizer with your specialty dipping sauce

Product of Vietnam

the taste of fresh serving suggestions

COCONUT BREADED SHRIMP WITH MANGO COCKTAIL SAUCE



16-20 pcs. **Coconut Breaded Shrimp** 2 tbsp. of confectioner's sugar
1 tsp. fresh mint leaves, finely chopped 1 tbsp. dark rum
14 oz. mango puree Pinch of red pepper flakes

DIRECTIONS

Begin by frying shrimp in deep fryer until golden brown. While frying, start sauce by combining mango puree, sugar, dark rum and a pinch of red pepper flakes. When shrimp are done, remove from fryer and toss with fresh mint leaves. Arrange 4-5 pieces around mango cup filled with sauce. **Yields 4-5 servings**

ESTIMATED COST TO PRODUCE

\$ _____ PER PORTION

COCONUT SHRIMP AND PINEAPPLE SKEWS WITH RED CURRY SAUCE



10-12 pcs. **Coconut Breaded Shrimp** Bamboo skewers
10-12 pcs. large pineapple chunks

Curry Sauce

12 oz. can unsweetened coconut milk 2 tbsp. packed brown sugar
12 whole green cardamom pods, crushed 1 tbsp. grated lemon peel
3 fresh lime leaves 1 tbsp. fresh squeezed lime juice
2 garlic cloves, chopped 1 tbsp. Thai red curry paste
2 tsp. fish sauce

DIRECTIONS

Start by assembling skewers, alternating shrimp and pineapple chunks. When finished put aside until ready to fry. Combine all sauce ingredients in a heavy, medium saucepan. Bring to a boil over medium-high heat, whisking to blend. Reduce heat to medium and simmer 1 minute. Remove from heat. Cover and let sauce stand at room temperature for 10 minutes for flavors to blend. Strain and season sauce to taste with salt and pepper. While sauce is standing, begin to fry skewers in fryer set at 350 degrees for 3-5 minutes or until golden brown. When done, assemble plate with skewers standing straight up with sauce on bottom of plate. **Yields 2-4 servings**

ESTIMATED COST TO PRODUCE

\$ _____ PER PORTION