



Maneki® Value Nobashi Ebi Coconut Shrimp

Ingredients:

One tray Maneki® Value Nobashi Ebi 21/25, 30 pieces 2 cups sweetened shredded coconut
1/3 cup cornstarch 3 large egg whites
¾ tsp salt Vegetable oil for frying
½ tsp cayenne pepper

Preparation:

1) Defrost shrimp and paper towel very dry. **2)** Combine cornstarch, salt and cayenne in medium bowl. **3)** Place coconut on half sheet pan. **4)** Beat egg whites until frothy in another medium bowl. **5)** Toss shrimp in cornstarch mixture and shake off excess. **6)** Dip shrimp into egg whites and press into coconut to cover all sides. **7)** Heat frying oil to 375F. **8)** Work in batches of 8-10 shrimp and deep fry for about 60-90 seconds or until coconut is golden brown. **9)** Cool down briefly on a mesh rack over a sheet pan and serve with your favorite dipping sauce.

Please contact your DNI Group representative today.

Telephone: (415) 382-9999 **Fax:** (415) 382-9990 **Email:** sales@dnigroup.com

ALL RECIPES ARE PRODUCED BY DNI GROUP'S CORPORATE CHEF, KEVIN LEE