



## Maneki® Value Nobashi Ebi Honey Sriracha Tempura Shrimp (Serves 6)

### Ingredients:

One tray Maneki® Value Nobashi Ebi 21/25, 30 pieces	3TB sriracha chili sauce
2 cups of AP Flour	2TB honey
1 ½ TB Baking Powder	Spicy mayo (For home made, combine 1 cup of mayo,
2TB sesame oil	3TB sriracha and ¼ cup of lemon juice or rice vinegar)
2 ½ cup ice water	

### Preparation:

**1)** Defrost shrimp and paper towel very dry. **2)** Combine flour and baking powder, whisk to blend. **3)** Sprinkle sesame oil, honey and sriracha over flour mixture. **4)** Heat frying oil to 375°F. **5)** Add very cold ice water to seasoned flour mixture and fold until mixed but do not over mix. Lumpy texture is good. **6)** Working quickly, dip completely one shrimp and dropping into oil each time. Cooking time will be a quick 1-2 minutes depending on fryer size and pieces of shrimp each time. **7)** Cool down briefly on a mesh rack over a sheet pan and serve with spicy mayo. **8)** Batter needs to be very cold. If you want to prepare ahead of time, put inside refrigerator to keep cold. **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.**

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