

Flaky Shrimp Bites

PORTIONS	PREPARATION	BAKE
4	30 minutes	10 minutes
RECOMMENDED CONSUMPTION TIME		
Breakfast Brunch Lunch Dinner Snacks Appetizer Dessert		



Recipe created by
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/ Ingredients



Pure Butter Flaky Loaf
Quantity: 12

- 150gr raw shrimp
- 20gr ginger
- 20gr cilantro
- 1 lime
- 20gr sesame seeds
- 1 tbs canola oil
- Seaweed

/ Preparation

Step 1

Remove the shelf from the shrimp, blend in the robot cup the shrimp with ginger, lime, cilantro stamp, seaweed, salt & pepper.

Step 2

Spread the mix on the top of the toast and apply the same seeds. Cut the toast in rectangular size.

Step 3

Add the oil in the pan and hit at 350F. Fry the toast until a light brown color of the bread and ensure the shrimp are cook.

Step 4

Serve as ready, shave lime on the top of the toast and fresh cilantro.