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Coated Shrimps in Butterfly Form



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Introduction

Coated shrimp in different forms and styles can be prepared from wild and farmed varieties. Generally, shrimp based coated products are expensive. The products from farmed shrimp have indicated longer frozen storage shelf life (16-18 months) compared to those from wild variety (12-14months) at 20°C. The important steps in the production process are preparation of raw material, cold blanching in 1% brine (optional), pre-dusting, battering, breading, flash frying, packing, freezing and frozen storage. Black tiger shrimp or white shrimp of 26/30 to 31/40 counts /kg are generally used.

Ingredients

1. Shrimp: 1 kg
2. Salt: 30 g (dissolved in 1 liter of water)

Batter: Ingredients and mixing

1. Flour: 250 g
2. Corn starch: 25 g
3. Bengal gram powder: 25 g
4. Salt: 5 g
5. Sodium Tri-Polyphosphate (STPP): 1.25 g
6. Turmeric: 1.25 g
7. Guar gum: 1.25 g

All the above mentioned ingredients should be mixed with four egg whites and water to make a thin batter.

Bread crumbs

- ✚ Take white breads and remove the sides. Chop into 4 pieces and make crumbs using food processor. Dry these crumbs in hot air oven at 60 °C.
- ✚ To make 1 kg coated butterfly-shrimps, you usually need 200 g of batter and 200 g of bread crumbs.

Method of making coated shrimps in butterfly form

1. Shrimp should be washed in clean and potable water and its shell and legs should be removed. While removing the shell, keep the tail portion of the shell intact.
2. The shrimp vein should be pulled out and shrimp can be gently cut on the same side with a knife and shaped like a butterfly.
3. Butterfly-shaped shrimps can be washed again in clean and potable water and immersed in 3% salt solution for two minutes and the remaining salt solution should be drained out.
4. Butterfly form of shrimps can be battered and breaded followed by frying in hot oil until golden brown in colour.
5. Butterfly-form coated shrimps will be ready to eat.



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