



DECEMBER 2016

Tahitian Hottie



Ingredients

- 76034 1ea Traditional French baguette
- 12110 4pc King & Prince Coconut Breaded Shrimp
- 1/2C Thai-Curry Carrot Slaw**
- 3T Maggi Red Thai Curry
- 1.5C Coconut Milk
- 3t Corn Starch
- 2t Rice Wine Vinegar
- 2t Lemon Juice
- 1t Brown Sugar
- 4T Minor's Culinary Cream
- 42532 1C Mayonnaise
- 11008 1T Lime Juice
- 22553 8oz Carrots, shredded
- 22452 1/2C Tomato
- 22472 1/3C Cilantro
- 22247 1/3C Scallions

Procedure

Slice baguette to 5 equal pieces. Toast in oven until lightly browned and the exterior is crispy. Meanwhile, set fryer to 350° and cook the coconut shrimp for about 1-2 minutes until floating and cooked through. Assemble sandwich by slicing open the baguette, pull out a small amount of the top breading to make room for the filling, layer with shrimp and top with the prepared Thai curry carrot slaw- serve immediately. **Thai-Curry Carrot Slaw** Whisk together the mayonnaise, curry sauce and lime juice in a medium bowl. Make slurry with corn starch and small amount of coconut milk. Heat remaining ingredients together and bring to boil. Add cornstarch slurry and heat on simmer until thickened. Add all other ingredients and toss to serve or refrigerate until service.

**Note: The acids in this dressing will break down the vegetables the longer it sits.*

Suggested Sell Price: \$9.99
 Food Cost: \$2.80 **PROFIT: \$7.19**
 Food Cost %: 28%



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