

# Coronation Brown Shrimp with Spiced Pineapple Chutney

## Ingredients

Product	Quantity
Frozen Cooked Peeled Pulled Deveined Tail Off White Shrimp 80/120 6 x 1.8kg	200.00 g
Marriage's The Master Millers Organic Plain White Flour 1kg	30.00 g
Prymat Breadcrumbs 400g	150.00 g
KTC Vegetable Oil	1.00 g
Cofresh Crushed Ginger Cubes 400g	2.00 g
whole peeled white onion	1.00 g
Chopped Red Chillies 1.2 KG	1.00 g
Pineapple	0.50 g
Whitworths Granulated Sugar 500g	100.00 g
Aspall Organic White Wine Vinegar 350ml	100.00 g
Coronation Sauce 2.25kg	8.00 g
Hoads Farm Six Medium Free Range Eggs	1.00 g

Serves: 4

## Allergy Information

Key: Contains May Contain



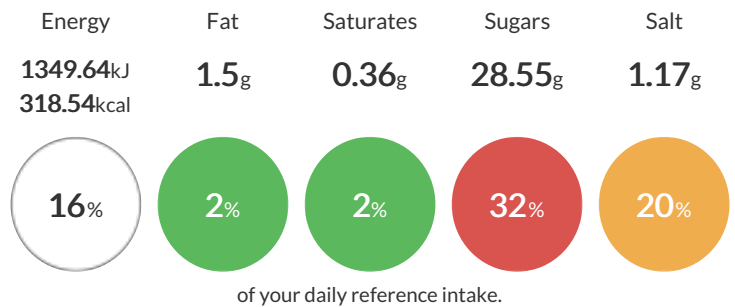
## Dietary Information

Key: Suitable for



## Reference Intake

Each serving contains:



## Nutritional Summary

Energy	1349.64kJ 318.54kCal
Protein	14.73g
Carbohydrates	60.51g
of which sugars	28.55g
Non Milk Extrinsic Sugars	0g
Fat	1.5g
of which saturates	0.36g
Fibre	0.45g
Salt	1.17g
Sodium	0g
Iron	0mg
Calcium	0mg
Zinc	0mg
Folate	0µg
Vitamin A	0µg
Vitamin C	0mg

## Method & Recipe Notes

Shrimp 1. Mix the Coronation Sauce with the shrimp to bind. 2. Place a sheet of cling film onto a work surface and spoon the shrimp onto it. Roll into a tight cylinder, secure at each end and freeze for two hours. 3. After two hours, remove the roll from the freezer and cut into four equal portions, removing the cling film. 4. Roll each portion in the flour, dust off and dip into the beaten egg, then coat in the breadcrumbs. For a deeper crust, re-dip the rolled shrimp into the beaten egg and breadcrumbs, missing out the flour. 5. Chill in the fridge until you are almost ready to serve. Pineapple Chutney 1. Chop the ginger, onion and chilli. In a saucepan add a splash of olive oil and place over a medium heat. 2. Add the chopped ingredients and sweat until soft but not golden. 3. Finely dice the pineapple, season and add to the pan and cook down for three to four minutes. 4. Add the sugar and simmer until it's dissolved. 5. Add the white wine vinegar and simmer until the liquid is reduced to a syrup. To Serve Deep fry the breaded shrimp until a light golden brown, plate and serve with the spiced chutney.

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