

Harissa Dusted Tempura Shrimp; North African Chutney

INGREDIENTS:

Item:

BT45005616 13/15 Bake-able Shrimp Tempura 27/5ct.

1 Tbsp Harissa Spice
1/2 Tbsp Granulated Sugar
1 Jar Bonne Maman Peach Mango Preserves
2 Tbsp Pickled Hot Pepper Spread
3 Tbsp Raisins (Sultans Preferred)
6 Sprigs Cilantro
1 Clove Garlic Mashed into paste
1 Tbsp Apple Cider Vinegar
1 Tsp Cumin
1 Tsp Coriander
1 Tsp Ground Ginger
1 Tsp Ground Cinnamon
1/4 Cup Water
Salt and Pepper



PREPARATION:

In a sauce pan over medium high heat add preserves, water, vinegar, hot pepper, garlic, cumin, coriander, ginger and cinnamon. Mix until thoroughly combined and then bring to a boil. Allow to boil, stirring frequently for 10 min. Reduce to a simmer and allow to cook about 15-20 minutes or until thickened and reduced by 1/2. Add in 1/2 of the cilantro minced and stir to incorporate. Remove from flame and allow to cool.

In a small bowl blend the Harissa and sugar and mix together.

In a 450 degree pre-heated oven place the tempura top side down on an oven proof pan and cook for 5 minutes. Turn tempura over and dust with Harissa mix then return to oven for 3-4 more minutes.

To plate:

Lay a bed of chutney on plate and top with shrimp, garlish with lime and clipped cilantro

Cost Per Serving: \$3.75

Suggested Sell: \$12.95

Profit Per Order: \$9.20

Food Cost: 28.86%

For more information about Harvest of the Sea, please visit www.harvestsea.com or contact your Harvest Sea representative.



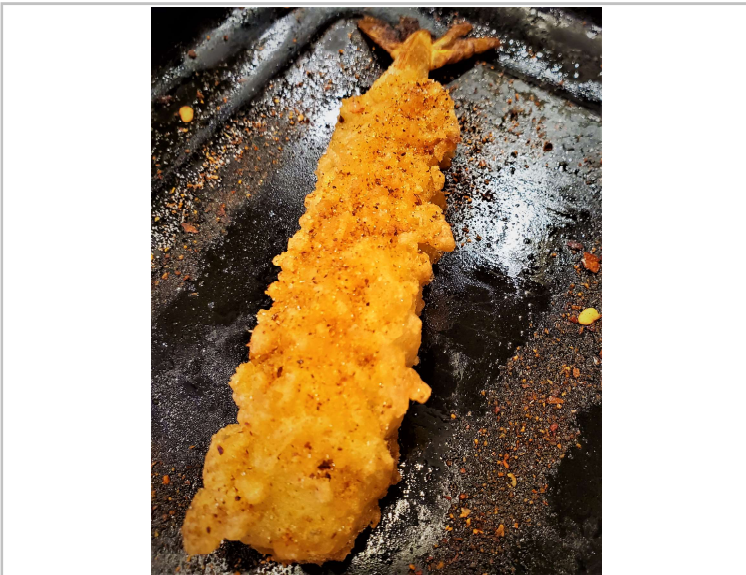
Recipe Image 1:



Recipe Image 2:



Recipe Image 3:



Recipe Image 4: Plating Architecture



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