

# Coconut Shrimp tossed in Coffee Powder and Chocolate Drizzle



## INGREDIENTS

6	Each	<u>Coconut Butterfly Shrimp 12/15</u> <u>ct.</u>
2	Teaspoon	Espresso Powder
1 1/2	Tablespoon	Chocolate Drizzles
Chocolate Sauce:		
1/2	Cup	Sugar
2	Tablespoon	Cocoa
1/8	Teaspoon	Salt
2	Tablespoon	Butter
1/4	Cup	Water
1/4	Teaspoon	Vanilla Extract

FEATURED PRODUCTS:

MENU PARTS: Appetizers, Entrees

Try this unique and sweet dish by using our Coconut Butterfly Shrimp. The shrimp are tossed in espresso powder, drizzled over the top is a rich chocolate sauce. Then garnished with raspberries, mint, and additional coconut flakes.

## DIRECTIONS

1. Fry coconut shrimp in a fryer at 350°F for 3 minutes until 165°F internal temperature, remove and place in a bowl. Toss coconut shrimp with the espresso powder, making sure to evenly coat. Arrange on plate as desired. Drizzle chocolate sauce over the top.
2. Garnish plate with raspberries, mint, and additional coconut flakes.
3. Chocolate Sauce: Combine sugar, cocoa, and salt in a small saucepan. Add enough water to make it so you can easily stir the mixture. Add butter. Bring to boil over medium to medium high heat while stirring constantly. Let boil for about 1 minute while continue to stir. Remove from heat and add vanilla.