



Crispy Tortilla Wrapped Shrimp Saltimbocca

Prep Time: 15 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

- 1 each 12" Garlic Herb Wrap (10252)
- 1/2 cup Evaporated Milk
- 1 cup Italian Seasoned Panko Crumbs (commercially available)
- Egg Wash , to brush
- 2 each (1/2 oz. wt. slices) Prosciutto , thinly sliced
- 4 each (approx. 3 oz. wt.) 21/25 ct. Cocktail Shrimp , tail on
- 4 each Fresh Sage Leaves
- 1 oz. vol. White Wine Lemon Caper Sauce , see related recipe
- Grated Parmesan Cheese for dusting

Directions:

1. Lay Garlic Herb wrap on work surface.
2. Cut garlic herb wrap on a slight angle lengthwise and cut into long triangles to yield approximately 1 1/2" bases. Each wrap should yield a minimum of 9 long triangles. Set 4 aside for each application.
3. Soak shrimp in evaporated milk. Remove from evaporated milk and drain.
4. Place Italian seasoned breadcrumbs in a shallow mixing bowl and coat shrimp. Shake off excess breadcrumbs and hold.
5. Place 4 garlic herb wrap strips on work surface and lightly brush with egg wash.
6. Cut prosciutto slices in half crosswise and place on wrap strip.
7. Top with sage leaf and shrimp, placing them at the base of the wrap strip.
8. Bring bottom wrap over shrimp and tightly roll to close, secure with a toothpick if needed.
9. Place in 350 fryer and fry approximately 2 minutes or until shrimp is fully heated throughout.



Recipes

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White Wine Lemon Caper Sauce

Serves 1

Ingredients:

- 1 cup Buerre Blanc Sauce Mix , prepared (Custom Culinary)
- 1 oz. vol. Capers , chopped
- 2 tsp. Fresh Lemon Zest

Directions:

1. Whisk prepared Buerre Blanc sauce in a small saucepot over medium low heat.
2. Add in capers and lemon zest.
3. Hold hot in a double boiler on line for service, or cool completely and heat in a small microwave safe container to order.