

# Crispy fried shrimp and avocado bread roll

Cuisine: **South-East Asian**

Food category: **Side dishes**



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## Program steps

Preheating: 180 °C

1 Hot air 100 % Termination by time 00:30 hh:mm 180 °C 100 %

## Ingredients - number of portions - 10

Name	Value	Unit
Slice sandwich bread	10	pcs
Minced shrimp	300	g
Avocado	1	pcs
Eggs	2	pcs
Breadcrumbs	200	g
Cooking oil	50	ml
Mayonnaise	100	ml
Chilli sauce	50	ml

## Nutrition and allergens

Allergens: EGG, GLUTEN, Shellfish, SOY  
 Minerals: Folate, Iron, Magnesium, Phosphorus, Potassium, Selenium, Zinc  
 Vitamins: B12, B6, Niacin, Vitamin A, Vitamin B12, Vitamin B6, Vitamin C, Vitamin D, Vitamin E, Vitamin K

Nutritional value of one portion	Value
Energy	102.9 kJ
Carbohydrate	14.5 g
Fat	1.4 g
Protein	8.2 g
Water	23.7 g

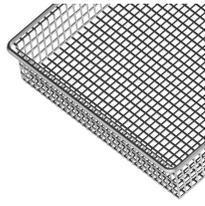
## Directions

Cut off the edges of bread and flatten it.  
 Spread the mince shrimp on the bread and place the avocado strip. Roll up the bread like a spring roll. Dip the roll in egg and coat with breadcrumbs.  
 Place all the bread roll into vision frit and spray with cooking oil.  
 When it's cook serves with chilli sauce and mayonnaise.

## Recommended accessories



Vision Oil Spray Gun



Vision Frit