

# Crispy fried shrimp and avocado bread roll

Cuisine: South-East Asian

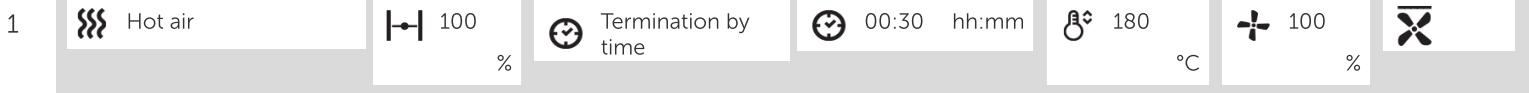
Food category: Side dishes



 Author: [Myat Ko ko](#)

## Program steps

Preheating: 180 °C



## 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

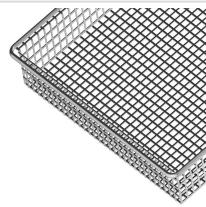
## Directions

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