

Crispy Coconut Shrimp

Cuisine: **Other**
Food category: **Fish**



Author: [Chloé Lasseron](#)

Company: [Retigo](#)

Program steps

Preheating: 220 °C

1

 Hot air

 100 %

 Termination by time

 00:13 hh:mm

 200 °C

 100 %



Ingredients - number of portions - 4		
Name	Value	Unit
shrimps, peeled and cleaned	500	g
cornstarch	40	g
ground sweet paprika	10	lb
coconut flakes	100	g
egg whites	3	pcs

Nutrition and allergens	
Allergens:	
Minerals:	
Vitamins:	
Nutritional value of one portion	Value
Energy	132.5 kJ
Carbohydrate	10 g
Fat	1.3 g
Protein	20 g
Water	0 g

Directions

Prepare the shrimp.

If they are not already peeled, remove the shell, leaving the tail if desired. Dry them with paper towels to remove excess moisture.

In a bowl, mix the beaten egg

In another bowl, mix the cornstarch, shredded coconut, salt, and paprika.

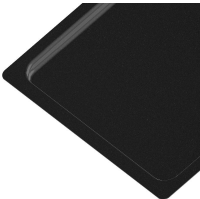
Dip each shrimp in the egg, then roll it in the coconut mixture, gently pressing to coat well.

Place the shrimp on the prepared baking sheet, spacing them slightly apart.

Bake until the shrimp are golden and crispy, and the coconut starts to brown.

Tip: Flip the shrimp halfway through cooking for even color

Recommended accessories



Vision Bake