DNI GROUP

PRESENTS

Holiday Recipe Ideas

TEZUKURI® TEMPURA SHRIMP

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DNI GROUP PRODUCT SHEET

TEZUKURI®

Tezukuri® Tempura Shrimp

BRAND:	Tezukuri®
PRODUCT NAME:	Tempura Shrimp
DESCRIPTION:	Frozen, Fully-Cooked, Battered Farm-Raised Pacific White Shrimp
SCIENTIFIC NAME:	*Litopenaeus vannamei*
COUNTRY OF ORIGIN:	Vietnam / Indonesia
COMPLIANCE:	BAP / BRC / ASC

INGREDIENTS: Shrimp, tempura batter (wheat flour, corn starch, corn flour, defatted soybean flour, sodium bicarbonate, coloring additive [riboflavin], food starch-modified from cassava, rice flour, salt, perilla oil, mono- and diglycerides of fatty acids from coconut, rapeseed, sunflower), water, soybean oil, citric acid, potassium citrate, sodium citrate.

ALLERGENS:	CRUSTACEAN SHELLFISH (Farm-raised shrimp), SOY, WHEAT.
SHELF LIFE:	**FROZEN:** 24 Months **Cook from frozen.*
PREPARATION:	**DEEP FRY:** Cook from frozen at 350 °F for 3~5min **OVEN BAKE:** Bake in Oven at 375 °F for 7~10min.

SPECIFICATIONS:

Item Number:	1514	1504	1534
Size:	**13/15**	**16/20**	**21/25**
Piece / Box:	100 pc	125 pc	135 pc
Piece / Case:	100 pc / case	125 pc / case	135 pc / case
Net WT / Case:	6 lbs 3 oz	6 lbs 10 oz	6 lbs
Gross WT / Case:	6 lbs 14 oz	7 lbs 5 oz	6 lbs 11 oz
Case Dimensions:	12.75" x 11.7" x 5.25"	12.75" x 11.7" x 5.25"	12.75" x 11.7" x 5.25"
Case Cube:	0.45 ft^3	0.45 ft^3	0.45 ft^3
TI X HI:	12x12	12x12	12x12
Case / Pallet:	144 Case / Pallet	144 Case / Pallet	144 Case / Pallet

UPC:

8 10001 10059 9 | 8 10001 10058 2 | 8 10001 10060 5

GTIN:

GTIN (WAREHOUSE) CODE 00810001100599

GTIN (WAREHOUSE) CODE 00810001100582

GTIN (WAREHOUSE) CODE 00810001100605

Tezukuri® Tempura Shrimp 13/15

Nutrition Facts

Servings per container about 33
Serving size **3 pcs (80g)**

Amount per serving
Calories **220**

	% Daily Value*
Total Fat 14g	**18%**
Saturated Fat 3g	**13%**
Trans Fat 0g	
Cholesterol 50mg	**17%**
Sodium 390mg	**17%**
Total Carbohydrate 16g	**6%**
Dietary Fiber 1g	**4%**
Total Sugars 0g	
Includes 0g Added Sugars	**0%**
Protein 8g	
Vitamin D 1.5mcg	8%
Calcium 60mg	4%
Iron 0mg	0%
Potassium 80mg	2%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Tezukuri® Tempura Shrimp 16/20

Nutrition Facts

Servings per container about 31
Serving size **4 pcs (90g)**

Amount per serving
Calories **250**

	% Daily Value*
Total Fat 15g	**19%**
Saturated Fat 3g	**15%**
Trans Fat 0g	
Cholesterol 60mg	**20%**
Sodium 450mg	**20%**
Total Carbohydrate 18g	**7%**
Dietary Fiber 1g	**4%**
Total Sugars 0g	
Includes 0g Added Sugars	**0%**
Protein 9g	
Vitamin D 1.5mcg	8%
Calcium 60mg	4%
Iron 0.5mg	2%
Potassium 80mg	2%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Tezukuri® Tempura Shrimp 21/25

Nutrition Facts

Servings per container about 34
Serving size **4 pcs (80g)**

Amount per serving
Calories **220**

	% Daily Value*
Total Fat 13g	**17%**
Saturated Fat 3g	**13%**
Trans Fat 0g	
Cholesterol 50mg	**17%**
Sodium 390mg	**17%**
Total Carbohydrate 16g	**6%**
Dietary Fiber 1g	**4%**
Total Sugars 0g	
Includes 0g Added Sugars	**0%**
Protein 8g	
Vitamin D 1.5mcg	8%
Calcium 60mg	4%
Iron 0mg	0%
Potassium 80mg	2%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Toll Free: (888) DNI-GROUP Email: sales@dnigroup.com Website: www.dnigroup.com



Bacon-Wrapped Tempura Shrimp

Yields: 2 servings ***Prep time:*** *15 minutes* ***Cook time:*** *20-25 minutes*

Ingredients:

10 pieces frozen tempura shrimp

½ lb. bacon (about 10 slices)

Your favorite chili powder (ancho chili powder, japanese 7 spices)

Sweet chili sauce, for dipping

BBQ sauce, for dipping

Toothpicks

Instructions:

1. PAR-BAKE THE BACON: Preheat oven to 400 °F (200 °C). Line a baking sheet with parchment paper. Arrange the bacon slices in a single layer on the baking sheet. Bake for 6-8 minutes, or until the bacon has rendered some of its fat but is still pliable and just starting to brown. Transfer the bacon to a paper towel-lined plate to drain.

2. ASSEMBLE THE SHRIMP: Wrap each tempura shrimp with a strip of par-baked bacon, overlapping slightly. Start at the thicker end of the shrimp and wrap toward the tail. Secure the bacon with a tooth-pick.

3. DEEP FRY: Carefully add the bacon-wrapped shrimp to a preheated deep fryer at 350 °F (175 °C). Fry for 5-7 minutes, or until the shrimps are heated through and the bacon is cooked to your liking.

4. DRAIN: Transfer the cooked shrimp to a paper towel-lined plate to drain any excess oil.

5. GARNISH AND SERVE: Dust the shrimp with your favorite chili powder and serve immediately with your favorite dipping sauces, such as sweet chili sauce and BBQ sauce.



Tempura Shrimp Po' Boy Sandwich

Yields: 2 servings ***Prep time:*** *20 minutes* ***Cook time:*** *10 minutes*

Ingredients:

6 pieces Tezukuri® Tempura Shrimp (16/20 size)

1/2 cup mayonnaise

1/8 cup ketchup

1 tablespoon Dijon mustard

1 tablespoon sweet pickle relish

1/2 tablespoon Worcestershire sauce

1/2 tablespoon hot sauce (optional)

1/2 teaspoon garlic powder

1/4 teaspoon onion powder

Salt and black pepper, to taste

2 hoagie rolls

1 cup shredded lettuce

1/2 tomato, sliced

6 slices of your favorite pickle

Your favorite chili powder

Instructions:

1. MAKE THE REMOULADE SAUCE: In a small bowl, whisk together the mayonnaise, ketchup, Dijon mustard, sweet pickle relish, Worcestershire sauce, hot sauce (if using), garlic powder, and onion powder. Season to taste with salt and pepper.

2. PREPARE THE SHRIMP:

- Air Fryer: Heat the tempura shrimp in an air fryer at 400 °F for 8-10 minutes.
- Deep Fryer: Deep fry at 350 °F for 3-4 minutes until heated through.

3. TOAST THE BREAD: Cut hoagie rolls ¾ of the way through to open them face up. Spread remoulade sauce lightly on the inside and put in the oven to toast lightly.

4. ASSEMBLE THE SANDWICHES: Spread more remoulade sauce on both sides of the toasted hoagie rolls. Layer with the hot shrimp, shredded lettuce, tomato slices, and pickle slices. Sprinkle with chili powder to taste. Serve immediately.



Tempura Shrimp Donburi

Yields: 1 serving Prep time: 15 minutes Cook time: 20-25 minutes

Ingredients:

- 4 pieces Tezukuri Tempura Shrimp (16/20 size)
- 2 eggs
- 100 ml water
- ½ teaspoon Hondashi
- 2 tablespoons light sodium soy sauce
- 2 tablespoons mirin
- 2 tablespoon cooking sake
- 2 tablespoons sugar
- ⅓ cup thinly sliced yellow onion
- 2 tablespoons chopped green onion
- Cilantro for garnish
- 250g cooked short-grain rice

Preparation:

1. PREPARE THE SAUCE: In a small pan over medium heat, combine water, Hondashi, soy sauce, mirin, cooking sake, and sugar. Bring to a boil 1 minnutes, then turn off the heat.

2. COOK THE SHRIMP: Heat the tempura shrimp in an air fryer at 400 °F for 8-10 minutes or in a deep fryer at 350 °F for 3-4 minutes, or until heated through.

3. PREPARE THE EGGS: In a small bowl, whisk the eggs well and set aside.

4. COOK THE SAUCE AND EGGS: Return the sauce to medium heat. Add the yellow onion and green onion and bring to a boil. Reduce heat, then add the tempura shrimp to the pan. Pour ¾ of the beaten egg over the shrimp and cook until half cooked. Pour the remaining ¼ of the egg over the top, cover the pan with a lid, and turn off the heat. Let the egg cook to your desired doneness using the residual heat.

5. ASSEMBLE THE DONBURI: In a bowl, fluff the cooked rice. Carefully slide the tempura shrimp and egg mixture over the rice.

6. GARNISH: Sprinkle with cilantro and serve immediately.



Tempura Shrimp Gratin

Yields: 1 serving ***Prep time:*** *15 minutes* ***Cook time:*** *20-25 minutes*

Ingredients:

4 pieces Tezukuri Tempura Shrimp (16/20 size)
½ cup chicken broth
½ cup half & half
1 garlic clove, chopped
1 cup sliced cremini mushrooms
1 tablespoon flour
1 tablespoon butter
½ cup sliced onion
½ cup mozzarella cheese
1 tablespoon panko breadcrumb
1 tablespoon parmesan cheese
Chopped parsley for garnish

Preparation:

1. PREPARE THE SHRIMP: Heat the tempura shrimp in an air fryer at 400 °F for 8-10 minutes or deep fry at 350 °F for 3-4 minutes until heated through.

2. MAKE THE SAUCE: In a small pan over medium heat, melt the butter. Add the onion and mushrooms and sauté until softened, but not browned. Add the garlic and cook for another minute. Stir in the flour until evenly combined. Gradually whisk in the chicken broth and half and half. Continue to cook and stir until the sauce thickens.

3. ASSEMBLE THE GRATIN: Pour the sauce into a 6-inch cast iron skillet or baking dish. Arrange the tempura shrimp on top. Sprinkle with mozzarella cheese, parmesan cheese, and panko breadcrumbs.

4. BAKE: Place the dish in a preheated oven at 400 °F (200 °C) for 10 minutes, or until the cheese is melted and golden brown.

5. GARNISH: Sprinkle with chopped parsley before serving.