

TOAST CRISPY SHRIMP TOAST | SWEET & SOUR SAUCE



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Kit Piu Yau



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Be wooed by the high tea spread at the quirky Woo Bar of W Hotel in Hong Kong. Represented by Ryan Fung & Kit Piu Yau .

- Sub Category Name
Combo
Appetisers
- Recipe Source Name
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Ingredients

TOAST CRISPY SHRIMP TOAST | SWEET & SOUR SAUCE

Crispy Shrimp Toast

- 1 pc deep-fried twisted dough stick
- 120g shrimp paste
- 20g white sesame
- 1000ml cooking oil

Sweet and Sour Sauce



- 100g brown sugar
- 200ml tomato sauce
- 50ml white vinegar
- 5g salt
- 1.5g Gluco
- 0.8g Algin
- 250ml hot water

Methods and Directions

TOAST CRISPY SHRIMP TOAST | SWEET & SOUR SAUCE

Crispy Shrimp Toast

- Break 1 piece of deep-fried twisted dough stick into two pieces and then cut it into a butterfly shape.
- Spread the shrimp paste onto the butterfly-shape. Sprinkle some white sesame on the surface of the shrimp paste.
- Deep-fry it in 150-160°C hot cooking oil for about 2 minutes. Heat the oil up to 180°C and keep frying till golden and crispy.

Sweet and Sour Sauce

- Mix brown sugar, tomato sauce and white vinegar; boil it with seasoning.
- Blend the sauce as step1 with 1.5g Gluco for 30 seconds; add to a 5mm thick container, rest it at room temperature for 2 hours, then put in the freezer for half hour. Then cut it to 2.5 cm x 2.5 cm squares.
- Blend 0.8g Algin with 250 ml hot water for 30 seconds; rest it in hot-box for 2 hours.
- Put the squares into the Algin liquid for 1 minute, then remove them to the clean water for 3 seconds and keep them in hot water till needed.



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