



Hurricane Shrimp

From Shanghai to Singapore, Shredded Fillo Dough is an Asian Sensation for Appetizers, Hors D'oeuvres and Desserts

Kataifi

Kataifi : Shredded Fillo Dough

- Craft elegant Kataifi nests
- Wrap succulent shrimp and scallops
- Create exotic signature dishes
- Bake items for even healthier recipes – shredded fillo has no trans fat
- Add value to menu items

ATHENS[®]

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Kataifi

Mix and match these Asian shredded fillo serving suggestions to create a unique dish or develop a signature item to suit your menu.
Or, make a memorable dessert with Asian or traditional flavors using shredded fillo dough.

WRAPPED AROUND SEAFOOD

Fish
Scallops
Shrimp

DIPPING SAUCES

Oyster Sauce
Hot Chili Sauce
Thai Fish Sauce

KATAIFI NESTS

Spicy Asian Slaw
Stir-fried Seafood
Stir-fried Vegetables

DESSERTS

Wrapped Around Banana
Bird's Nest with Fruit
Traditional Greek Kataifi
Ganache with Ice Cream

For more recipe ideas visit, www.athensfoods.com/foodservice/kataifi

HURRICANE SHRIMP (Photo on front)

1/3 cup sweetened coconut milk, canned
2 tablespoons lime juice, fresh squeezed
1 garlic clove, chopped
1 teaspoon red chili pepper flakes
1 teaspoon cumin, ground
1/2 teaspoon coriander, ground
1/4 teaspoon white pepper, ground
1 pound 13-15 shrimp, uncooked
8 ounces Athens® Kataifi, thawed

In a small bowl, combine coconut milk, lime juice, garlic, chili flakes, cumin, coriander and pepper. Add shrimp, toss well and marinate for one hour.

Unroll the Kataifi dough and separate a small bundle of strands about 1½ inches wide. Using scissors, cut Kataifi strands about 8 inches long. For each shrimp, spread a Kataifi bundle on your work surface and wrap dough around each marinated shrimp, leaving the tail uncovered. (You may wrap the Kataifi for a free-form look, or more tightly compress the dough for a more compact appearance.) Set aside.

One at a time, deep fry wrapped shrimp in 350°F heated oil until golden brown and crispy, about 2 minutes. Remove and drain on paper towels. Serve hot or at room temperature with Mango Dipping Sauce (recipe below). Ladle sauce into a small bowl. Place it on the plate alongside the shrimp.

Mango Dipping Sauce

1 fresh mango, chopped
1 cup sugar
1 cup orange juice
1/2 cup lemon juice
1/8 cup Asian chili sauce

In a small saucepan, stir mango, sugar, orange juice, lemon juice, and Asian chili sauce. Stir over medium heat and simmer until reduced by 1/3 liquid.

Yield: 14 shrimp

TIP: The shrimp can also be baked at 400°F oven for 8-10 minutes, or until the Kataifi is crisp and golden brown.

SEA SCALLOP & VEGETABLE STIR FRY IN A KATAIFI NEST

(Complete recipe can be found on www.athensfoods.com/foodservice/kataifi)



To deep fry Kataifi nests:

Pull 8 ounces thawed Kataifi into 1-inch-thick bundles; cut bundles into 2-inch lengths. Using a bird's nest fryer, line the bottom basket with Kataifi and press it down with the top basket. Place the bird's nest fryer in a deep fryer heated to 350°F for about 2 minutes or until the Kataifi is golden brown and crispy. Remove the Kataifi nest from the fryer and release on paper towels to drain.

To bake the Kataifi nests:

Lightly brush a 12-cup muffin tin with butter. Pull 8 ounces of thawed Kataifi into 1-inch-thick bundles; cut bundles into 2-inch lengths. Place in a bowl; separate into a loose pile with fingers. Toss with 3 tablespoons unsalted, melted butter.

Divide Kataifi into 12 portions. Press Kataifi into bottom and up sides of each muffin cup. Bake in preheated 375°F oven until golden and crisp around the edges, 15 to 20 minutes.

ITEM	UPC	Case Pack	Pkg. Size	Case Cube	Case Wt.	Case Dimensions	Ti x Hi
Athens Shredded Fillo (Kataifi), Boxes	72196-00200	12	16 oz.	.67	14 lb.	14.75" x 11" x 7.13"	8 x 10
Athens Shredded Fillo (Kataifi), Plastic Wrap	71296-00211	12	16 oz.	.56	14 lb.	15.5" x 11.38" x 5.5"	10 x 10

Ⓚ Pareve Fresh frozen to ensure excellent shelf life: Refrigerated for 1 Week • Room Temp for 5 Days • Frozen for 12 Months



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