

Cocktail

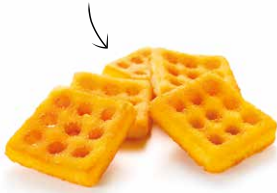


More than just Potatoes

Thai Shrimp Waffles



Crunchy and delicious



Thai Shrimp Waffles

Ingredients

- Lutosa Waffles
- Peeled shrimps
- White sesame seeds, black sesame seeds
- Oyster sauce
- Salt, pepper, sugar

Preparation

- ① Season the shrimps with oyster sauce, then add some salt and sugar.
- ② Chill in the fridge for 1/2 h.
- ③ Once chilled, chop finely.
- ④ Spread the shrimp mixture onto the frozen Waffles and sprinkle with the sesame seeds.
- ⑤ Fry the Waffles for 3-4 minutes at 175°C, drain and serve.

Origin: Thailand



LUTOSA

More than just Potatoes