

What the World Needs Now....is **not** another crab cake!

Shrimp Royale

Hand-crafted, classically-inspired with whole and chopped shrimp, tarragon, garlic, shallots, thyme, some butter...of course, and lots of Love!

Unlike ordinary shrimp cakes made with minced shrimp paste, we use chopped, whole and minced shrimp to handcraft each 4 oz. Shrimp Royale Cake. The cakes are topped with 41/50 P&D 4-star BAP-certified, Chem-free shrimp. Also available as a 3/4 oz. Popper.

THERE'S nothing ordinary about our Shrimp Royale. **THESE** cakes taste as good as they look.

Best baked, but they can be pan sautéed. If desired, add a sauce of your choice... and Voila!



Hand made in 20lb micro batches • Hand scooped/portioned (no machines in the process) • Product of USA • Individually topped and browned to catch the eye/aesthetics • 4 star BAP-certified shrimp (chem free/NO STP) • Non gmo, unbleached flour in the bread crumbs • Clean ingredient deck.

Frozen using liquid nitrogen: No purge • No cellular break down



Shrimp Royale Cakes and Poppers

Ingredients: Shrimp, Mayonnaise (Soybean Oil, Egg Yolks, High Fructose Corn Syrup, Cider Vinegar, Contains Less Than 2% Of Distilled Vinegar, Salt, Water, Spice, Calcium Disodium EDTA Added To Protect Flavor), Egg (Egg, Citric Acid, Water), Panko (Wheat Flour, Cane Sugar, Salt, Yeast), Butter, Shallots, Garlic, Lemon Juice (), Worcestershire (Distilled White Vinegar, Molasses, Sugar, Water, Salt, Onions, Anchovies, Garlic, Cloves, Tamarind Extract, Natural Flavorings, Chili Pepper Extract), Mustard (Water, Vinegar, Mustard Seed, Salt, White Wine, Fruit Pectin, Citric Acid, Tartaric Acid, Sugar, Spice), Parsley, Black Pepper, Salt, Cayenne, Crushed Red Pepper, Thyme, Black Pepper, Tarragon

ALLERGENS: SHRIMP, WHEAT, EGG, ANCHOVY, DAIRY

COOKING INSTRUCTIONS:

Conventional Oven

1. Preheat oven to 350 F.
2. Remove cakes from all packaging and place on lightly greased baking sheet or pan.
3. Place baking sheet or pan on middle rack of preheated oven.
4. Bake for 12 to 14 minutes or until internal temperature reaches 165 F°.
5. Remove from oven. Let stand for 1 minute and serve.

Pan Sauté

1. Preheat sauté pan on medium heat with 2 tsp. of oil or butter.
2. Remove cakes from all packaging.
3. Place cakes in pan cooking for 5-6 minutes on each side or until internal temperature reaches 165F°.
4. Remove from pan. Let stand for 1 minute and serve.

Amount Per Serving		Calories from Fat 170	
		% Daily Value*	
Total Fat	19g		29%
Saturated Fat	6g		30%
Trans Fat	0g		
Cholesterol	105mg		35%
Sodium	500mg		21%
Total Carbohydrate	9g		3%
Dietary Fiber	0g		0%
Sugars	less than 1g		
Protein	13g		
Vitamin A	6%	Vitamin C	6%
Calcium	4%	Iron	10%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calonee needs:

	Calones:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calones per gram:
Fat 9 • Carbohydrate 4 • Protein 4



Shrimp Royale Cakes

Shrimp Royale Poppers

Shrimp Royale Cakes: Net 4LBS/1.8 KG 2x8 pcs.

Shrimp Royale Poppers: 4.6875 LBS/2.13KG 4x100 pcs