

**Cooke**



**MORUBEL**

# VANNAMEI SHRIMP IN CHABLIS SAUCE



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# VANNAMEI SHRIMP IN CHABLIS SAUCE

**Specie:** *Litopenaeus vannamei*

We have added an extra touch to our sustainable raised vannamei prawns by coating them with a succulent and creamy chablis sauce. Impress your guests with this next level dish ready in just few minutes.

**Certification:**

Aquaculture Stewardship Council (ASC) Chain of Custody certification is a supply chain-based certification that gives customers confidence that they are choosing seafood products that are traceable and have been independently certified as farmed with care.



**Size:** 41/50 input size

**Chablis Sauce (30%):** Crème fraîche, water, Chablis (23%) (sulphites), mussel juice, modified starch, shallot, butter, fish and shellfish concentrate (fish and shellfish extract (shrimp, crab), salt, concentrated aromatic juice (onion, garlic), vegetables (leek, carrot) and mushrooms, tomato paste, cognac, aromatic plants and spice), salt, sugar, parsley, black pepper, concentrated carrot juice, thickener: xanthangum.

**Allergens:** contains crustaceans, lactose, milkprotein, wheat (gluten), fish.



Average nutritional values per 100g	
Energie	440 kJ/ 105 kcal
Fat	5 g
- of which saturated	3,5 g
Carbohydrates	3,5 g
- of which sugars	0,7 g
Protein	12 g
Fiber	0,5 g
Sodium	0,29 g
added Salt	0,74 g

**Preparation:**

**Microwave:** place the required quantity in a covered plate suitable for microwave. Heat for approx. 7 minutes @ 750W. Stir halfway the cooking time.

**Available packaging:**

250g box - serves 2-3 persons

300g pillow bag - serves 3 persons

300g contains 29-33 coated Patagonian scallops

**Wine tip:** Villa Antinori Bianco