

abacus PRAWN  
ALL AUSTRALIAN WILD CAUGHT  
**CRISPY KING PRAWN  
CAKES**



The multi award winning Abacus Fisheries has created a Crispy King Prawn Cake using World Heritage Listed Shark Bay prawns that capture the freshness and flavour only wild ocean caught King Prawns can deliver.

The wild caught King Prawn has a sweet, succulent flesh and a wonderful crunchy texture which is formed into a patty before being lightly coated with Japanese Panko crumb and sesame seed.

With no complicated preparation, and cooked in minutes from frozen, the Shark Bay Crispy King Prawn Cake makes a great addition to any menu.

While the provenance of our food is becoming more important to many consumers, so is the growing awareness of the need to sustainably manage our fisheries and to ensure the responsible harvest of our seafood.

The Abacus Fisheries processing facility is located on the shores of the World Heritage Listed Shark Bay in Carnarvon Western Australia right next to the wharf where the fishing vessels catch is unloaded.



### Perfect for

Ideal for gourmet burger, sliders, mini burgers, finger foods, seafood platters, room service menus, as a fast nutritious all natural snack or any other event that will be enhanced by the great flavours of our all Australian Crispy King Prawn Cake. Catering to a discerning crowd has never been easier.

### Cooking Instructions

Cook from frozen in deep fryer at 180°C or shallow fry on a low to medium heat. Cook for 4 to 5 minutes until a light golden brown colour and core temperature is above 70°C.

Tips: Do not overcook. In all our cooking we have used high quality cooking oil such as Grape Seed oil, Sunflower oil, Rice Bran oil or other quality vegetable oil.

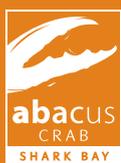
### Storage and Handling

Storage: Frozen -18°C.

Handling: Keep frozen until ready to use.

### Important Notice

Ready to Cook - Product must be cooked above 70°C before serving. Made with Shark Bay Prawns, may contain shell.



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