

New from the multi award winning Abacus Fisheries, comes an exciting new range of sustainable Australian seafood. From the World Heritage listed waters of Shark Bay in Western Australia.

Commitment issues? Or just can't decide on your favourite. We have combined three of your favourite flavours into one box. Pure Prawn Shots, Tom Yum, Kaffir Lime and Pineapple Prawn Shots, and Wasabi Cream and Sesame, Salmon Shots. Our trio catering pack now makes pleasing a crowd easier than ever.

Abacus Pure Prawn Shots are created using World Heritage listed Shark Bay wild caught prawns which we proudly process and value add at our production facility in Carnarvon Western Australia.

This saltwater prawn has a sweet, succulent flesh and a wonderful crunchy texture. Designed for dipping, our Pure Prawn Shot lets you match your favourite flavours with ours.

Abacus Tom Yum, Kaffir Lime and Pineapple Prawn Shots are created using World Heritage listed Shark Bay wild caught saltwater prawns, an aromatic blend of traditional spices, fresh zesty citrus, and Australian pineapple. Captured in the centre of each shot, our Tom Yum sauce is a delicate balance of this classic Thai sweet and sour dish.

Abacus Wasabi Cream and Sesame, Salmon Shots are created using salmon we source from the pristine waters of Tasmania, then gently add toasted sesame, nori and wasabi to enhance the natural umami. Captured in the centre of each shot, our creamy sauce is an aromatic blend of these classic Japanese seafood accompaniments.

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 Australian Seafood Shots Trio Pack was created to give you a fast and convenient way to serve Australian seafood, without the hassle.

With no complicated preparation, and cooked in minutes from frozen, the Abacus Australian Seafood Shots Trio Pack is a great solution which allows easy presentation of a range of Australian seafood.



**AUSTRALIAN SUSTAINABLE SEAFOOD
FLAVOURS OF THE WORLD**



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abacus AUSTRALIAN SEAFOOD SHOTS TRIO CATERING PACK

What's in the Carton

The master carton contains 3 inner cartons X 2kg
– Total weight of master carton is 6kg.

Each inner carton has approximately 100 X 20g servings of the Abacus Australian Seafood Shots.

Approximately 33 - 34 **Pure Prawn Shots**, 33 - 34 **Tom Yum Kaffir Lime and Pineapple Prawn Shots** and 33 - 34 **Wasabi Cream and Sesame, Salmon Shots** per inner carton.

Approximately 100 **Pure Prawn Shots**, 100 **Tom Yum Kaffir Lime and Pineapple Prawn Shots** and 100 **Wasabi Cream and Sesame, Salmon Shots** per master carton.

Perfect for

Ideal for canapés, stand up cocktail functions, finger foods, seafood platters, as a fast nutritious all natural snack or any other event that will be enhanced by the great flavours of our all Australian Seafood Shots.

Catering to a discerning crowd has never been easier.

Cooking Instructions & Tips

Cook from frozen in deep fryer at 180°C.

Abacus Pure Prawn Shots

Cook for 4.00 - 4.30 minutes. Tip: Try 4.15 minutes

Tom Yum Kaffir Lime and Pineapple Prawn Shots

Cook for 3.00 - 3.30 minutes. Tip: Try 3.15 minutes

Abacus Wasabi Cream and Sesame, Salmon Shots

Cook for 2.30 - 2.40 minutes. Tip: Try 2.30 minutes

- 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.
- Shots are cooked when the internal temperature reaches 70°C.

Caution: Allow the shots to cool to below 60°C before serving.

Handling and Storage Instructions

Storage: Keep frozen at a minimum -18°C.

Handling: Keep frozen until ready to use.

Important Notice

Ready to cook – Product must be cooked to above 70°C before serving. Abacus Fisheries have made using Australian sustainable seafood more appetizing and easier than ever before.

We take every care to ensure the product is shell and bone free but as these are a completely natural product, some small fragments of shell or bone may remain.

Net Weight 2kg per inner carton – Net weight 6kg per master carton.