

# BUTTER FRIED SHRIMP TOAST

*with 2020 Soter Estates Chardonnay*

## PULLMAN LOAF

**1 1/2 C. Water**  
**1 C. Fine ground cornmeal flour**  
**2 Tbsp. Sugar**  
**2 1/4 tsp. Instant yeast**  
**2 C. High gluten bread flour**  
**1/2 C. Whole wheat flour**  
**1 1/2 tsp. Salt**  
**3 Tbsp. Vegetable oil**

This recipe is adapted from a dim-sum style shrimp toast. The buttery fried bread and garlicky shrimp make for a delightful pairing to our new 2020 Estates Chardonnay. Don't do seafood? We highly recommend this Pullman loaf to craft a decadent grilled cheese with Gruyere and Fontina.

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In standing mixer, combine the water, corn meal, sugar, yeast, and high-gluten bread flour. Using the paddle attachment, mix to combine, cover, and set aside for 20 minutes.

Add the whole wheat flour, salt, and oil and knead with the dough hook attachment of your standing mixer until the dough is smooth and elastic (5-10 minutes). Form the dough into a ball and return it to the bowl. Cover with plastic wrap and set aside for 30 minutes in a warm place.

Preheat the oven to 350°F. Form the dough into a log about the size of your bread loaf pan. Place the dough in the pan, seam-side down. Cover the pan and set aside until the dough has risen to within an inch of the top of the pan, about a half hour in a warm place.

Bake until the loaf is golden brown, about 40 minutes. Remove the loaf from the pan and allow it to cool completely on a rack before slicing.

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## SHRIMP PASTE

**1/2# Shrimp, peeled, deveined, and rough chopped**  
**1 Egg white**  
**3 Cloves garlic, minced**  
**1/2 Bunch green onion, minced**  
**1 Tbsp. Soy sauce**  
**2 tsp. Sesame oil**  
**1 tsp. Salt**  
**1/2 tsp. Fish sauce**  
**1/2 tsp. Chili flake**  
**1/2 C. Sesame seeds for garnish**  
**1/2 C. Butter, as needed for frying**  
**1/2 C. Canola oil, as needed for frying**

In a food processor, combine all ingredients (except sesame seeds) and pulse until a paste forms, then transfer to a metal bowl. Before you assemble your toasts, taste the shrimp paste for seasoning by pan-frying a small spoonful. Adjust seasoning with spices and salt if needed.

Cut one-inch-thick slices of your freshly baked loaf. Cut the crusts off and then cut the bread into small triangles. Pack 1/8 to 1/4 cup of shrimp mixture onto the bread slices, really forming it to the bread. In a non-stick pan, fry the shrimp toast in one part butter, one part oil over medium-high heat. Fry both sides for about 2-3 minutes, flipping once, until golden brown. Sprinkle with sesame seeds and serve immediately.