

Shrimp croquettes

by Mowi

The basis for these delicious shrimp croquettes is a ragout, made with a generous dose of brown shrimp from the North Sea and a rich stock of fish and shrimp. From the ragout, croquettes or balls are shaped and coated with a crispy bread crumb coating. The result: A delicious and multi-faceted taste experience, crispy on the outside, smooth and aromatic on the inside. The shrimp croquettes are great as a starter or snack. The bite-size shrimp balls are great finger food, for snacking & sharing.



Garnalenkroketten 

Croquettes aux crevettes 

Garnelenkroketten 



Product Information

Scientific name: *Crangon crangon*

Origin: Caught in the north-east Atlantic Ocean (FAO 27) - North Sea

Sustainability: The brown shrimp fishery in the North Sea has been recommended for MSC certification in July 2017

Composition: Ragout with brown shrimp in a crispy bread crumb coating, non pre-fried

Range: Natural

Product weight: 15g, 60g

Shelf life: Frozen -18°C: 18 months

Preparation - from frozen

