



3 Way Calamari

Add the cajun 2 minutes before the calamari is ready



Platter for 1 Pan

Contains Shellfish - Fish - Dairy

INGREDIENTS

- 330g Calamari Tubes Grilled,
- Fried and Cajun
- 30ml Creamy Lemon Sauce
- Grilled
- 110g Calamari Tubes
- 10g OB Fish Spice
- 10ml Rapeseed Oil
- Fried
- 110g Calamari Tubes
- 8g OB Dry Mix
- 35ml Rapeseed Oil
- Cajun
- 110g Calamari Tubes
- 5g Cajun Spice
- 10ml Rapeseed Oil
- 60ml creamy lemon sauce only on grilled

METHOD

- 1 Grilled
- 2 Season the calamari with OB fish spice.
- 3 Grill on the flat top for approx. 4 minutes. Fried
- 4 Dust the calamari with OB dry mix.
- 5 Fry in the fryer for approx. 2 min.
- 6 Drain off excess oil. Cajun
- 7 Season the calamari with Cajun spice.
- 8 Grill on the flat top for approx. 4 minutes.

GARNISH

- 1 lemon wedge

EQUIPMENT

-  Flat top grill
-  Spatula
-  Deep Fryer

NOTES

- Add the cajun 2 minutes before the calamari is ready