Crayfish Platter

Serves 3 people Crayfish is served with lemon butter sauce on top
Mussels served with creamy garlic sauce on top



Black Full Deck Pan | Contains Shellfish - Molluscs - Dairy

INGREDIENTS

- 350g Crayfish
- 220g Calamari Fried
- 220g Calamari Grilled
- 6 Prince Prawns
- 6 Mussels
- 200g Rice
- 200g Chips

METHOD

1. Cut the crayfish in butterfly, and clean it
2. Put the crayfish in the oven at 160 degrees for 6 minutes
3. Cook the grilled calamari and prawns on the flat grill
4. Fry the calamari
5. In a full deck pan add the starch on both sides
6. Place the crayfish in the middle
7. Place the calamari fried inside the crayfish head
8. Place the calamari grilled at the bottom
9. Place the mussels on the upper left side
10. Lastly, place prawns on top of the rice

EQUIPMENT

- Flat top grill
- Spatula
- Deep Fryer
- Bain Marie
- Oven

NOTES

- Serves 3 people
- Crayfish is served with lemon butter sauce on top
- Mussels served with creamy garlic sauce on top