



Lemon Garlic Sauce

Stir regularly Sauce must reach room temp before storing in the fridge.
Sauce must be made daily.



Large Ramakin

Contains Fish - Dairy

INGREDIENTS

- 1L Whirl Butter
- 400g Garlic (drained)
- 130g Fish Spice
- 4L Cooking cream
- 250ml Lemon Juice

METHOD

- 1 Add the butter in the pot
- 2 Once the butter has melted and has a clear colour, add the garlic and wait until a foam mixture (Roughly 1 minute)
- 3 Whilst adding the fish spice and stir continuously to eliminate the clumps. This is to be done quick to not burn the fish spice
- 4 Add the cooking cream and mix well until it reaches 60 °
- 5 Add the lemon juice, mix well until it reaches 65° and switch off
- 6 Allow 10 minutes to set and pour in a container
- 7 Label and date the container

NOTES

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Food safety

From the SOP - what the kitchen must not skip on this dish.

SEAFOOD PRODUCTS

SOP 6 - Bar and Deli

Prawns Prince Marinated 2 Days Prawns King 2 Days Mussels Cooked 1 Day White Bait Defrosted 1 Day Calamari Tubes/Heads Portions 3 Days Pre-made panko prawns 2 days Whole fish defrosted 3 Days Oysters Fresh in oyster tank 7-10 Days Hake 3 Days Platter Fish 3 Days White Fish Fillets 3 Days Salmon Fillets 3-4 Days Salmon Fillets Fresh 3-4 Days

GRILLING DO NOTS

SOP 9 - Food Book

Don't set the flat top onto the highest temperature but regulate the temperature to 220 °C, keeping in mind that there are areas on the flat top that are hotter and areas that are cooler. Don't use palm oil to grill fish with, only use vegetable oil. Don't forget to dust the fish in dry mix before grilling, this prevents the fish from sticking to the grill.



ON THE PASS

Lemon Garlic Sauce

Plate - Large Ramakin

Method and video links are on page 1.