Meze Platter

Plating: Platter for 2 Pan; 4 Small Ramakins



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Contains Shellfish - Molluscs - Fish - Dairy

INGREDIENTS

- 30ml Tzatziki
- 30ml Tarama
- 50g Olives
- 40g Feta (cubed)
- 100g Tomato Wedges
- 120g Cucumber Strips
- 100g Calamari Tubes
- 110g Calamari Heads
- 120g Halloumi Cheese (4 pcs)
- 2g Oregano

METHOD

1. Deep fry or grill the calamari tubes and heads, as per guests' choice.
2. Deep fry or grill the halloumi, as per guests' choice.
3. Place the tzatziki, tarama, olives and feta into sauce bowls and place them on a Platter for 2.
4. Garnish the tzatziki with the cucumber slice, and the tarama with the olive.
5. Arrange the tomato wedges and the cucumber strips on the platter.
6. Sprinkle the oregano over the tomato wedges and cucumber strips.
7. Place the calamari tubes, calamari heads and halloumi on the platter.
8. Add the lemon wedge.

GARNISH

- 1 lemon wedge
- 1 olive for garnish
- 1 cucumber slice for garnish

EQUIPMENT

- Flat Top Grill
- Deep Fryer
- Spatula
- Knife
- Spoon