Prawns & Fish

Do not put sauce over Cajun or fried Do not cook the prawns on top of each other



Large Pan | Contains Shellfish - Fish - Dairy

INGREDIENTS

- 6 prince prawns, butterflied - grilled or Cajun
- 200g fish - grilled, fried or Cajun
- 200g Side
- 60ml creamy lemon sauce

METHOD

1. Grill, fry or Cajun the hake.
2. Grill or Cajun the prawns.
3. Place the fish, prawns and side in a large pan.
4. Ladle over the creamy lemon sauce over the prawns and hake.
5. Garnish with a lemon wedge

GARNISH

- 1 lemon wedge

EQUIPMENT

- Flat top grill
- Spatula
- Deep Fryer

NOTES

- Do not put sauce over Cajun or fried
- Do not cook the prawns on top of each other