Prawns & Mussels

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



Large Pan | Contains Shellfish - Molluscs - Dairy

INGREDIENTS

- 6 prince prawns, butterflied - grilled or Cajun
- 10 mussels
- 200g Side
- 120ml creamy garlic sauce
- 30ml creamy lemon sauce

METHOD

1. Grill or Cajun the prawns.
2. Place hot mussels in a main pan and cover with lemon garlic sauce
3. Place the prawns, mussels and side in a large pan.
4. Ladle over the creamy lemon sauce over the prawns
5. Garnish with a lemon wedge.

GARNISH

- 1 lemon wedge

EQUIPMENT

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

NOTES

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