Calamari + Crunchy Fish Bites



Large pan.

Contains Molluscs - Fish - Gluten - Dairy

INGREDIENTS

- 100g Crunchy fish bites
- 110g Calamari tubes & heads
- 5g OB Dry mix
- 2g Fish spice
- 5ml Vegetable oil
- 30ml Sauce of choice (Creamy lemon sauce recommended)
- 1 x Side of choice

METHOD

1. Grill, fry or Cajun the Calamari steak strips according to OB Standards.
2. Prepare the Crunchy fish bites according to OB standards.
3. Plate the calamari steak strips in a large pan.
4. Plate the crunchy fish bites in the pan.
5. Serve with side and Creamy Lemon sauce.
6. Garnish with a lemon wedge.

GARNISH

- 1 Lemon wedge

EQUIPMENT

- Flat top grill
- Spatula
- Deep fryer
- Skimmer