Calamari Burger

Brioche burger with calamari strips, veggie ribbons, zesty mayo, lemon garlic sauce and pickled red onion.



Large plate. Paper wrapper.

Contains Shellfish - Molluscs - Gluten - Egg

INGREDIENTS

- 110g Calamari Strips
- 1 Brioche roll
- 10g Veggie ribbons
- 2g Pickled red onion
- 10ml Zesty Mayo
- 30ml Lemon garlic sauce
- 200g Chips
- Add on: 30ml Spicy sauce (for a spicy burger)

METHOD

1. Prepare the guest's protein of choice according to the OB recipe.
2. Drain off excess oil.
3. Toast the bun on the grill for 30 seconds, cut side down.
4. Spread the zesty mayo on the bottom half of the bun.
5. Place the veggie ribbons on the zesty mayo.
6. Place the protein of choice on top of the veggie ribbons.
7. Spoon the lemon garlic sauce over the protein.
8. Top the protein with pickled red onions.
9. For a spicy burger, spoon 30ml warm spicy sauce on top of the red onion, then close the burger with the top bun.
10. Place the burger on a large coloured plate with a serviette on it.
11. Serve with guests' side of choice.

EQUIPMENT

- Deep fryer
- Flat top grill
- Julienne peeler
- Squeeze bottle
- Large spoon
- Scale

TIPS

- Build the burger as per recipe, with all sauces and toppings. Spicy sauce is added on top as the second sauce.
- See prep recipes for panko crumbs, fried calamari and fish.

TAKEAWAY

Fish & Chips Box & 1x Sauce container

WATCH THE METHOD

Frying calamari https://www.youtube.com/watch?v=S9R9fxg1dSc
Calamari Burger https://www.youtube.com/watch?v=NQxn-Yr7wgY