



Calamari Burger

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



Large coloured plate.

Contains Shellfish - Gluten - Dairy - Egg

INGREDIENTS

- 1 Brioche bun, cut in half
- 110g Calamari Strips
- 10g Veggie ribbons
- 2g Pickled red onion
- 20ml Zesty Mayo
- 30ml Lemon garlic sauce
- 1 x Side of choice
- 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
-  Scale
- Julienne peeler

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.

WATCH THE METHOD

Frying calamari <https://www.youtube.com/watch?v=S9R9fxg1dSc>