Epic Crunch Calamari Dippers & Chips (Mains)

Calamari strips crumbed in OB Crunch, deep-fried, served with chips and a sauce of choice.



Large pan. Small sauce bowl.

Contains Shellfish - Molluscs - Gluten - Egg

INGREDIENTS

- 220g Calamari strips (12pcs, 20mm strips)
- 40g OB dry mix
- 60g OB batter mix
- 80g OB Crunch
- 70ml Palm oil
- 30ml Chipotle Mayo or sauce of choice
- 200g Chips portion

METHOD

1. Dip the calamari strips into the dry mix, then into batter mix and then into OB Crunch.
2. Deep fry in hot oil (180°C) until golden brown. Drain off excess oil.
3. Place the fried calamari strips on a paper wrapper in a large pan.
4. Place the chips in the pan.
5. Place the sauce (30ml) in a sauce bowl and place in the pan.
6. Garnish with a lemon wedge.

GARNISH

- 1 Lemon wedge

EQUIPMENT

- Skimmer
- Chip scoop
- Deep fryer

TAKEAWAY

Fish & Chips Box & 1x Sauce container

WATCH THE METHOD

Epic Crunch Calamari Dippers Plate https://www.youtube.com/watch?v=nzClbqDCkWU
Epic Crunch Calamari Dippers Prep https://www.youtube.com/watch?v=ckzT_cfTezM