Calamari Strips Top up



Starter pan. | Contains Molluscs - Gluten - Dairy - Sulphites

INGREDIENTS

- 110g Calamari strips

GRILLED

- 2g fish spice
- 10ml vegetable oil

FRIED

- 8g OB Dry mix
- 35ml palm oil

CAJUN

- 2g Cajun spice
- 10ml vegetable oil

METHOD

1. Grilled: Dust the Calamari strips with OB Fish spice Grill on both sides on the oiled grill until charred and cooked through.
2. Fried: Coat the Calamari strips in the OB Dry mix and shake off excess.
3. Place in a frying basket.
4. Deep fry in the hot oil (180°C) until golden brown.
5. Drain off excess oil and serve.
6. Serve in a starter pan and garnish with a lemon wedge.

GARNISH

- 1 Lemon wedge
- 1g Spring Onion (Green garnish)

EQUIPMENT

- Flat top grill
- Skimmer
- Deep fryer
- Spatula

TIPS

- For frying, ensure that your oil is hot (180C). Cold oil will make soggy calamari strips.

TAKEAWAY

Soup & Salad Bowl