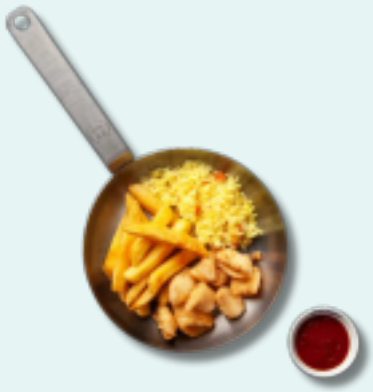
Crispy Calamari

Kids grilled or fried calamari with chips, rice and tomato sauce.



Small Pan with sauce bowl.

Contains Shellfish - Molluscs - Gluten

INGREDIENTS

- 110g Calamari
- 50g Chips
- 50g Rice
- 25ml Tomato sauce

GRILLED

- 10g Fish spice
- 10ml vegetable oil

FRIED

- 8g OB Dry mix
- 35ml palm oil

METHOD

1. Grilled: season the calamari with OB fish spice. Grill on the flat top for approx. 4 minutes.
2. Fried: dust the calamari with OB dry mix. Fry in hot oil (180°C) for approx. 2 mins. Drain off excess oil.
3. Place the tomato sauce in a sauce bowl in a small pan.

GARNISH

- 1 lemon wedge

EQUIPMENT

- Skimmer
- Deep Fryer
- Flat top grill
- Spatula

TAKEAWAY

Fish & Chips Box & 1x Sauce container

WATCH THE METHOD

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