Epic Crunch Prawns (Prep)

Prince prawns crumbed in OB Crunch, ready to fry. Yield 45 prawns (1kg).



Contains Shellfish - Gluten - Egg

INGREDIENTS

- 45 Prince prawns (head off, shell off - HOSO) (1kg)
- 120g OB dry mix
- 240g OB batter mix
- 240g OB Crunch

METHOD

1. Dip the prawns into the dry mix, then into batter mix and then into OB Crunch.
2. Place the crumbed (unfried) prawns into an airtight container and refrigerate at the beginning of service.
3. Do not keep any unfried prawns overnight.

EQUIPMENT

- Knife
- Blue cutting board
- Container

TIPS

- Always check with your manager how many cleaned prawns to prep per shift.
- Make sure the raw crumbed prawns are not stacked on top of each other when refrigerating before service.

NOTES

- Shelf life: 1 shift / 1 day.

WATCH THE METHOD

Epic Crunch Prawns Prep and Store https://www.youtube.com/watch?v=gwbWpcqeDjM