Epic Crunch Calamari Burger

Epic Crunch calamari dippers, veggie ribbons and pickled red onion on a brioche roll.



Large plate. Paper wrapper.

Contains Shellfish - Molluscs - Gluten - Egg

INGREDIENTS

- 55g Epic Crunch Calamari Dippers (3pcs)
- 1 Brioche roll
- 10ml Zesty mayo
- 2g Pickled red onion
- 20ml Lemon garlic sauce
- 10g Prepared veggie ribbons
- 20ml Chipotle Mayo
- 200g Chips portion

METHOD

1. Dust the calamari strips with OB dry mix, then dip into OB Batter mix and finally into OB Crunch.
2. Fry the calamari strips in hot oil (180°C) for approx. 3 minutes.
3. Drain off any excess oil.
4. Toast the bun halves on the grill for 20 seconds, cut side down.
5. Spread the Zesty Mayo on the bottom half of the bun, top with veggie ribbons and fried calamari strips.
6. Drizzle Lemon Garlic Sauce over the calamari strips and top with pickled red onions.
7. Spread the Chipotle Mayo on the top half of the bun, and place on top of the burger.
8. Place the burger on a large coloured plate on a paper wrapper.
9. Serve with guests' side of choice.

EQUIPMENT

- Flat top grill
- Large spoon
- Squeeze bottle
- Deep fryer
- Julienne peeler

TAKEAWAY

Fish & Chips Box & 1x Sauce container



WATCH THE METHOD
Calamari Burger https://www.youtube.com/watch?v=NQxn-Yr7wgY