Epic Crunch Calamari Dippers

Calamari strips crumbed in OB Crunch, deep-fried, served with Chipotle Mayo.



Small coloured plate. Small sauce bowl. Paper wrapper.

Contains Shellfish - Molluscs - Gluten - Egg

INGREDIENTS

- 110g Calamari strips (6pcs, 20mm strips)
- 20g OB dry mix
- 30g OB batter mix
- 40g OB Crunch
- 35ml Palm oil
- 30ml Chipotle Mayo

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 on a side plate.
4. Place the sauce (30ml) in a sauce bowl and place on the plate.
5. Garnish with a green garnish and lemon wedge.

GARNISH

- 1g Green garnish
- 1 Lemon wedge

EQUIPMENT

Deep fryer
1 x squeeze bottle
Skimmer

TAKEAWAY

Soup & Salad Bowl with 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