# Epic Crunch Prawns

Prince prawns crumbed in OB Crunch, deep-fried, served with a sauce of choice.



Small coloured plate. Small sauce bowl. Paper wrapper.

Contains Shellfish - Gluten - Egg - Soy

## INGREDIENTS

### 4 PRINCE PRAWNS

- 4 Prince prawns (head off, shell off - HOSO)
- 10g OB dry mix
- 20g OB batter mix
- 40g OB Crunch
- 35ml Palm oil
- 30ml Epic Sauce of choice (Chipotle Mayo / Sweet and Spicy Sauce / bought-in Hot Honey)

### 8 PRINCE PRAWNS

- 8 Prince prawns (head off, shell off - HOSO)
- 20g OB dry mix
- 40g OB batter mix
- 80g OB Crunch
- 70ml Palm oil
- 30ml Epic Sauce of choice (Chipotle Mayo / Sweet and Spicy Sauce / bought-in Hot Honey)

## METHOD

1. Dip the prawns 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 prawns 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

- Skimmer
- Deep fryer
- 1 x squeeze bottle

## NOTES

- Hot Honey is a bought-in product - use it as it comes. Don't make it in store.

## TAKEAWAY

- 4pcs-Soup & Salad Bowl + 1x sauce container
- 8pcs-Fish & Chips Box + 1x sauce container

## WATCH THE METHOD

Epic Crunch Prawns https://www.youtube.com/watch?v=s6InQVD52uA