Harbour Box (Online only)

Online-only fish & chips box: OB Select, calamari, mussels and chips with lemon garlic and spicy sauce.



Fish & Chips box.

Contains Shellfish - Molluscs - Fish

INGREDIENTS

- 100g OB Select
- 110g calamari heads or tubes
- 3 half-shell mussels
- 30ml lemon garlic sauce
- 30ml spicy sauce
- 100g chips

METHOD

1. Grill or fry the OB Select according to the guest's choice.
2. Grill or fry the calamari according to the guest's choice.
3. Prepare the mussels according to OB standards.
4. Plate in a Fish & Chips box, placing 100g chips in the top left corner.
5. Plate the OB Select on the bottom left.
6. Plate the calamari heads/tubes on the top right.
7. Plate the mussels on the bottom right.
8. Spoon the lemon garlic sauce over the mussels.
9. Place a small sealed sauce container with the spicy sauce in the top right corner.
10. Add a lemon wedge.
11. Check the box again to ensure all items are present, prepared according to the guest's requests, and plated beautifully.

GARNISH

- 1 lemon wedge

EQUIPMENT

- Flat top grill
- Spatula
- Deep fryer
- Skimmer
- Large spoon

TIPS

- Online only.
- Ensure the spicy sauce is warmed up.

WATCH THE METHOD

Harbour Box (Online only) https://www.youtube.com/watch?v=aJcIh843Ptw
How to clean prawns https://www.youtube.com/watch?v=xu-BEWmemkI
Frying calamari https://www.youtube.com/watch?v=S9R9fxg1dSc
How to fry fish https://www.youtube.com/watch?v=DmpQiLgND24