



Hot Coastal Box (Online only)

Online-only hot box: OB Select, mussels and chips with 2 bread rolls, lemon garlic and spicy sauce.



Fish & Chips box.

Contains Shellfish - Gluten

INGREDIENTS

- 100g OB Select
- 6 half-shell mussels
- 30ml lemon garlic sauce
- 30ml spicy sauce
- 100g chips
- 2 bread rolls

METHOD

- 1 Grill or fry the OB Select according to the guest's choice.
- 2 Prepare the mussels according to OB standards.
- 3 Plate in a Fish & Chips box, placing 100g chips in the top left corner.
- 4 Plate the OB Select on the bottom right of the box.
- 5 Plate the mussels on the bottom left.
- 6 Spoon the lemon garlic sauce over the mussels.
- 7 Place 1 small sealed sauce container with the spicy sauce in the top right corner.
- 8 Add a lemon wedge.
- 9 Add 2 warm bread rolls on top of the chips.
- 10 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.
- Warm the bread rolls last before closing the box.
- Keep the box sealed to retain heat.

WATCH THE METHOD

How to clean prawns <https://www.youtube.com/watch?v=xu-BEWmemkl>

Frying calamari <https://www.youtube.com/watch?v=S9R9fxg1dSc>

How to fry fish <https://www.youtube.com/watch?v=DmpQILgND24>



Food safety

From the SOP - what the kitchen must not skip on this dish.

MUSSELS COOKING METHOD

SOP 9 - Food Book

Preparation: Whole Shell mussels from pre-portioned frozen packs. Cooking: Place frozen mussels directly into a pan on the flat top grill. Add 60ml water using a ladle. Add more water if needed during cooking. Cover the pan and steam for 3-4 minutes, or until all mussels have opened. Discard any mussels that do not open. Finishing: Drain any remaining water. Transfer mussels to a clean pan and spoon your chosen sauce over the top. Return the pan to the grill for 1 minute to heat the sauce through. Plating: Mussels are served in a large pan with the guest's chosen side in a small pan. Add OB bread rolls on a small coloured plate with a serviette.



ON THE PASS

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Plate - Fish & Chips box.

Method and video links are on page 1.