



OB Tartare Sauce

Tartare sauce recipe.



Contains Fish

INGREDIENTS

- 10L C&B low oil dressing
- 1.5kg Carrots
- 1.625kg Dill cucumber (700g when drained)
- 200g White onion
- 65g OB fish spice

EQUIPMENT

-  Vegetable knife
-  Large Spoon
-  Chopping boards
- Vegetable mincer

METHOD

- 1 Peel the carrots and onions and chop or mince them finely. Drain the dill cucumbers and chop or mince them finely.
- 2 Mix all the vegetables together.
- 3 Drain off all the excess liquid.
- 4 In a large sealable container, add the fish spice and the minced ingredients to the low oil dressing and mix well.
- 5 Place 20g Tartare sauce into a small sauce bowl for serving. Cover the rest and store in the cold room.

NOTES

- Tartare sauce must be used within 3 days and kept cool.



Food safety

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

DRESSING DO NOTS

SOP 9 - Food Book

Don't pour the dry ingredients before the wet ingredients Don't use palm oil Don't substitute any of the ingredients for something else 0.5g 1%

SEAFOOD PRODUCTS

SOP 6 - Bar and Deli

Prawns Prince Marinated 2 Days Prawns King 2 Days Mussels Cooked 1 Day White Bait Defrosted 1 Day Calamari Tubes/Heads Portions 3 Days Pre-made panko prawns 2 days Whole fish defrosted 3 Days Oysters Fresh in oyster tank 7-10 Days Hake 3 Days Platter Fish 3 Days White Fish Fillets 3 Days Salmon Fillets 3-4 Days Salmon Fillets Fresh 3-4 Days



ON THE PASS

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Method and video links are on page 1.