



Panko Prawn Burger

Brioche burger with panko prawns, veggie ribbons, zesty mayo, lemon garlic sauce and pickled red onion.



Large coloured plate.

Contains Shellfish - Gluten - Dairy - Egg

INGREDIENTS

- 1 Brioche bun, cut in half
- 3 Panko Prawns (HOSO)
- 10g Veggie ribbons
- 2g Pickled red onion
- 20ml Zesty Mayo
- 30ml Lemon garlic sauce
- 1 x Side of choice
- Add on: 30ml Spicy sauce (for a spicy burger)

METHOD

- 1 Prepare the guest's protein of choice according to the OB recipe.
- 2 Drain off excess oil.
- 3 Toast the bun on the grill for 30 seconds, cut side down.
- 4 Spread the zesty mayo on the bottom half of the bun.
- 5 Place the veggie ribbons on the zesty mayo.
- 6 Place the protein of choice on top of the veggie ribbons.
- 7 Spoon the lemon garlic sauce over the protein.
- 8 Top the protein with pickled red onions.
- 9 For a spicy burger, spoon 30ml warm spicy sauce on top of the red onion, then close the burger with the top bun.
- 10 Place the burger on a large coloured plate with a serviette on it.
- 11 Serve with guests' side of choice.

EQUIPMENT

-  Deep fryer
-  Flat top grill
-  Scale
- Julienne peeler

TIPS

- Build the burger as per recipe, with all sauces and toppings. Spicy sauce is added on top as the second sauce.
- See prep recipes for panko crumbs, fried calamari and fish.

WATCH THE METHOD

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



Food safety

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

PRAWN MARINADE DO NOTS

SOP 9 - Food Book

Don't pour the marinade ingredients over the prawns and then try and distribute the ingredients throughout the mixture. Don't use the prawns from the marinade longer than 2 days. Don't throw the butterflied prawns into the container, pack them neatly. This will ensure quick placing of the prawns on the grill when an order comes, through. Once the kitchen closes, wipe the container down. Move any left over prawns into the cold room. Use these prawns first using the FIFO guidelines. Each 568g portion contains: Typical energy as sold per 100g: 642kcal/2648kJ 182% 372g 531%



ON THE PASS

Panko Prawn Burger

Plate - Large coloured plate.

Method and video links are on page 1.