Popcorn Prawns

Cut prince prawn pieces in a light batter, deep-fried, served with a sauce of choice.



Small coloured plate. Small sauce bowl. Paper wrapper.

Contains Shellfish - Gluten - Egg - Soy

INGREDIENTS

- 12 Prepared prince prawn pieces (see prep recipe)
- 15g OB dry mix
- 50g OB batter mix
- 35ml Palm oil
- 30ml Epic Sauce of choice (Chipotle Mayo / Sweet and Spicy Sauce / bought-in Hot Honey)

METHOD

1. Dip the cut prawn pieces in dry mix and then in batter mix.
2. Deep fry in hot oil (180°C) until golden brown. Drain off excess oil.
3. Drain off any excess oil and serve on a small plate with a paper wrapper.
4. Serve with 30ml sauce, a lemon wedge and green garnish.

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

Soup & Salad Bowl with 1x sauce container

WATCH THE METHOD

Popcorn Prawns https://www.youtube.com/watch?v=ByXikYdXHlg