



Prawn & Corn Bites

Frozen prawn & corn bites, deep-fried and served with spicy sauce or zesty mayo.



Starter pan with small sauce bowl.

Contains Shellfish - Dairy - Egg

INGREDIENTS

- 3 / 6 Frozen Prawn & Corn Bites
- 35ml Palm oil
- Guests' choice of: 30g Spicy sauce OR 30g Zesty Mayo

METHOD

- 1 Deep fry the frozen Prawn and Corn Bites in hot oil (180°C) until golden brown.
- 2 Plate the bites on a starter pan.
- 3 Decant the sauce of guests' choice into a small sauce bowl.
- 4 Garnish with green garnish and a lemon wedge.

GARNISH

- 1 Lemon wedge
- 1g Spring Onion (Green garnish)

EQUIPMENT

-  Skimmer
-  Deep fryer

TIPS

- Ensure that your oil is hot (180°C). Cold oil will make the bites soak up the oil and become soggy.
- Do not overcook. The bites must be a golden colour.

WATCH THE METHOD

Prawn & Corn Bites <https://www.youtube.com/watch?v=rlevkyeqO8A>

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

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Plate - Starter pan with small sauce bowl.

Method and video links are on page 1.