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 - 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-BEWmemkI