Prawn & Jalapeño Bites

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



Starter pan with small sauce bowl.

Contains Shellfish - Egg

INGREDIENTS

- 4 Frozen Jalapeño & Prawn Bites
- 35ml Palm oil
- Guests' choice of: 30g Spicy sauce OR 30g Zesty Mayo

METHOD

1. Deep fry the frozen Jalapeño & Prawn Bites in hot oil (180°C) until golden brown.
2. Plate the bites in a starter pan.
3. Serve the sauce of guests' choice in a small sauce bowl, placed in the pan.
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.

TAKEAWAY

Soup & Salad Bowl with 1x sauce container

WATCH THE METHOD

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