



Prawn Top-Up

A top-up of grilled prince or queen prawns with a sauce of choice.



Starter pan.

Contains Shellfish - Dairy

INGREDIENTS

- 4 Prince: 2g Spicemate OR 2g Cajun, 10ml vegetable oil, 30ml Sauce of choice (Creamy Lemon Sauce recommended)
- 2 Queen: 2g Spicemate OR 2g Cajun, 10ml Vegetable oil, 30ml Sauce of choice (Creamy Lemon Sauce recommended)

GARNISH

- 1 Lemon wedge

METHOD

- 1 Oil the flat top and place the prawns flesh side down on the grill for approx. 1 minute.
- 2 After 1 minute turn the prawns over and cook for approx. 30 seconds.
- 3 Do NOT press the prawns down while grilling.
- 4 Place the prawns in a starter pan and garnish with a lemon wedge.
- 5 Serve with 30ml sauce of guest's choice.

EQUIPMENT

-  Flat top grill
-  Spatula



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

Prawn Top-Up

Plate - Starter pan.

Method and video links are on page 1.