



Shore Thing

Large pan: 3 prince prawns, calamari, OB Select and chips with creamy lemon sauce. Cook ~10 mins.



Large pan.

Contains Shellfish - Fish - Gluten - Dairy

INGREDIENTS

- 3 Prince prawns
- 110g Calamari strips (grilled or fried)
- 100g OB Select (grilled or fried)
- 100g Chips
- 30ml Creamy Lemon Sauce

METHOD

- 1 Grill the prawns according to OB standards.
- 2 Grill or fry the calamari strips according to OB standards.
- 3 Prepare and fry the OB Select according to the guest's choice.
- 4 Place the calamari strips and OB Select in a large pan.
- 5 Place the chips in the pan and place the prawns in the pan, overlapping the chips.
- 6 Serve with creamy lemon sauce in a small sauce bowl.
- 7 Garnish with a lemon wedge.

GARNISH

- 1 lemon wedge

EQUIPMENT

- Large pan
-  Flat top grill
-  Spatula
-  Skimmer
-  Deep fryer

TIPS

- Cooking time: 10 min.
- Ensure that the oil is hot (180°C) when frying. Cold oil will make soggy fish.
- Prepared by: Grill Line.



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 - Large pan.

Method and video links are on page 1.