Family Platter

Family-size platter of calamari, hake and prawns with a large side and sauce.



Platter for two.

Contains Shellfish - Molluscs - Fish - Dairy

INGREDIENTS

- 220g Calamari - grilled, fried or Cajun
- 800g Cape hake - grilled, fried or Cajun
- 12 Prince prawns
- 400g Side of choice (half chips / half rice recommended)
- 120ml Sauce of choice (Creamy Lemon Sauce recommended)

GRILLED/CAJUN

- 50ml Rapeseed oil

FRIED

- 70ml Rapeseed oil

METHOD

1. Grill, fry or Cajun the fish.
2. Grill or Cajun the prawns.
3. Grill, fry or Cajun the calamari.
4. Place the fish, prawns, calamari and side orders on a Platter for 2.
5. Serve with guest's choice of sauce.
6. Garnish with 2 lemon wedges.

GARNISH

- 2 Lemon wedges

EQUIPMENT

- Flat top grill
- Spatula
- Large spoon
- Deep fryer
- Boiler table
- Skimmer

TAKEAWAY

Platter for Two Box with 2x sauce containers

WATCH THE METHOD

How to clean prawns https://www.youtube.com/watch?v=xu-BEWmemkI
Frying calamari https://www.youtube.com/watch?v=S9R9fxg1dSc
Removing mussel beards https://www.youtube.com/watch?v=qAUOMGqJhZ4
How to fry fish https://www.youtube.com/watch?v=DmpQiLgND24