Full Deck Platter

Generous shared platter of calamari, fish, prawns and mussels with a large side and sauce.



Full Deck Platter. | Contains Shellfish - Molluscs - Fish - Dairy

INGREDIENTS

- 440g Calamari (220g tubes & 220g strips) - grilled, fried or Cajun
- 300g Cape hake - grilled, fried or Cajun
- 30 Prince prawns
- 6 Mussels
- 60ml Lemon garlic sauce
- 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. Heat the mussels in the lemon garlic sauce.
5. Place the fish, prawns, calamari, mussels and side orders on a Full Deck platter.
6. Serve with guest's choice of sauce.
7. Garnish with 4 lemon wedges.

GARNISH

- 4 Lemon wedges

EQUIPMENT

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

TAKEAWAY

Platter for One 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