Kids Platter For One



Small Pan with sauce bowl.

Contains Shellfish - Fish - Gluten - Dairy

INGREDIENTS

PRAWNS

- 2 Prince prawns
- 1g Spicemate
- 2ml oil

GRILLED

- 100g Cape Hake cut into fingers
- 55g Calamari tubes
- 10g Fish spice
- 10ml Rapeseed oil

FRIED

- 5g OB Dry mix
- 35ml OB Batter mix
- 35ml Rapeseed oil
- 8g OB Dry mix
- 35ml Rapeseed oil

HALLOUMI CHEESE

- 37.5g Halloumi cheese

SIDES

- 50g Rice
- 50g Chips

METHOD

1. Grill or fry the fish fingers.
2. Grill or fry the calamari tubes.
3. Grill the prawns.
4. Grill or fry the halloumi.
5. Plate the rice, chips, calamari, halloumi, fish fingers and prawns in a large pan.
6. Place the tomato sauce in a sauce bowl and place it in the pan.
7. Garnish with a lemon wedge.

GARNISH

- 1 Lemon wedge

EQUIPMENT

- Flat top grill
- Spatula
- Skimmer
- Deep fryer

TAKEAWAY

Fish & Chips Box & 1x Sauce container