Prawn Scampi

Starter pan. Small sauce bowl.

Contains Shellfish - Gluten - Dairy - Egg

INGREDIENTS

- 5 Deshelled prince prawns
- 15g OB Dry mix
- 10ml OB Batter mix
- 70ml Rapeseed oil
- 30ml 1000 Island Sauce

METHOD

1. Peel the prawns and remove the head.
2. Flatten the prawns but do not cut through.
3. Dip prawns in OB dry mix, then batter mix.
4. Deep fry in hot oil (180C) until golden brown.
5. Place in a starter pan with 30ml Sweet Chilli Mayo in a small sauce bowl.
6. Garnish with a lemon wedge.

GARNISH

- 1 Lemon wedge

EQUIPMENT


Flat top grill


Spatula


Skimmer


Deep fryer

TAKEAWAY

Fish & Chips Box & 1x Sauce container