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.

NOTES

- Limited-time offer. Source: Shore Thing station card.

WATCH THE METHOD

How to clean prawns https://www.youtube.com/watch?v=xu-BEWmemkI
Frying calamari https://www.youtube.com/watch?v=S9R9fxg1dSc
How to plate shore thing https://www.youtube.com/watch?v=m3Dc_vdDKLg
How to fry fish https://www.youtube.com/watch?v=DmpQiLgND24