Summer Wave Platter

Sharing platter: fried OB Select, 8 grilled Queen prawns, mussels, grilled calamari, chips and rice.



Platter for Two. Take away: Platter for one box.

Contains Shellfish - Fish - Gluten - Dairy

INGREDIENTS

- 200g OB Select fish (fried)
- 8 Queen prawns (grilled)
- 6 Whole shell mussels
- 110g Calamari strips (grilled)
- 10g Spicemate
- 10g OB Dry mix
- 70g OB Batter mix (for fried)
- 15ml Oil
- 60ml Creamy Lemon Sauce
- 60ml Lemon Garlic Sauce
- 100g Chips
- 100g Rice

METHOD

1. Fry the OB Select according to OB standards.
2. Prepare the whole shell mussels according to OB standards.
3. Grill the calamari strips according to OB standards.
4. Grill the prawns according to OB standards.
5. Dish 100g of OB rice and 100g chips onto a Platter for Two.
6. Plate the fish, calamari and mussels on the Platter for Two.
7. Ladle the lemon garlic sauce over the mussels.
8. Plate the prawns over the rice.
9. Serve with creamy lemon sauce.
10. Garnish with a lemon wedge.

GARNISH

- 1 lemon wedge

EQUIPMENT

- Flat top grill
- Spatula
- Deep fryer
- Skimmer

TIPS

- Plate in a way that ensures you hero the Queen prawns.
- Prepared by: Grill Line.

NOTES

- Limited-time offer. Source: Summer Wave 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 summer wave platter https://www.youtube.com/watch?v=K9Aqmhe8L80

How to fry fish https://www.youtube.com/watch?v=DmpQiLgND24