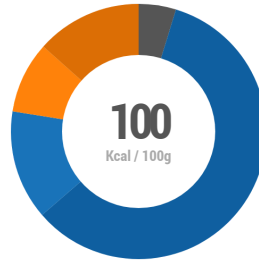


Crispy Squid with Sriracha and Chive Crème Fraîche

OVERVIEW ...



CALORIES:

72.8% Carbs

4.7% Protein

22.5% Fat

FOOD LABELLING...

Serves **1**

CONTAINS:



MILK

MAY CONTAIN:



HAZELNUTS,
PECANS,
ALMONDS,
CASHEWS,
WALNUTS,
BRAZIL NUTS,
PISTACHIOS,
MACADAMIAS



PEANUTS



CELERY



MUSTARD



SESAME

RECIPE INGREDIENTS ...

QUANTITY:

DESCRIPTION:

METHOD:

86972 Pan Asia Sweet Chilli Dipping Sauce 1L..

SWEET CHILLI SAUCE

BRAKES

40g

0.04x Each

unchanged

151386 Fresh Kitchen Pickled Watermelon.. - BRAKES

151386 PICKLED WATERMELON

BRAKES

15g

0.15 x Each

unchanged

525427 Asian Slaw Mix (19 Oct 2023)..

ASIAN SLAW MIX

BRAKES

40g

0.08x Each

N/A

113880 Premium Large Chives Bunch..

CHIVES

BRAKES

5g

0.05x Each

N/A

112724 Blue Dragon Sriracha Hot Chilli Sauce 700ml..

HOT CHILLI SAUCE BLUE DRAGON

BRAKES

5g

0.01x Each

unchanged

105597 Micro Coriander BB..

MICRO CORIANDER BB

BRAKES

1g

0.03x Each

N/A

27699 Green Valley Dairy Crème Fraîche..

CRÈME FRAÎCHE

BRAKES

15g

0.01x Each

unchanged

1 Serving



🕒 121g / 125kcal

1.0

COOKING INSTRUCTIONS & NOTES

METHOD

Preparation:

Chop chives and mix with the crème fraiche

Method:

1. In a bowl mix the Asian slaw with half the sweet chilli sauce.
2. In a deep fat fryer at 170oC fry the squid for 2minutes - drain well and roll into the sweet chilli sauce.
3. Spoon the crème fraiche onto a suitable dish and spread around.
4. Top with the Asian slaw alongside the squid.
5. Garnish with sesame seeds, coriander cress, pickled watermelon and a drizzle of siracha - serve!