DEEP-FRIED SEAFOOD AND VEGETABLE COMBO



Menù Ingredients

140 g Mix tecnico per frittura - Q81

Ingredients

600 g shelled prawns

600 g cleaned and washed squid rings and tentacles

120 g carrot

90 g courgette

120 g onion

Chef: Leonardo Pellacani

Method

For 6 People

Shell and wash the prawns making sure you remove the intestinal thread. Clean and wash the squid and cut into rings. Cut the carrots and courgettes into strips and slice the onion into rings. Prepare the batter by combining 64 g batter mix with 76 g water. Coat the vegetables and seafood with batter, draining any excess, and deep-fry in hot oil. Remove the fried vegetables and seafood from the oil and place on kitchen roll. Serve immediately.

Gluten Free Method

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