

TRICKS
OF the
TRADE

B-well



NOVEMBER RECIPES

SEAFOOD REMASTERED





PRAWN TEMPURA & Beer-Battered Fish Fillets

INGREDIENTS

- B-well Chef Frying Oil (for deep-frying)
- Large Prawns (de-shelled, deveined, tail on)
- White Fish Fillets (e.g., Hake)
- Plain Flour
- Salt & Pepper

Tempura Batter

- Tempura Flour Mix
- Ice-Cold Water

Beer Batter

- Plain Flour
- Baking Powder
- Ice-Cold Lager Beer

Trick of the Trade: Oil stability is your ultimate prep-work—it guarantees faster frying and a consistent crisp under high-volume pressure.

METHOD

- **Prep the Oil:** Set the B-well Chef Frying Oil to 175 degrees. The oil's superior stability ensures it maintains its temperature under high-volume pressure.
- **Prep the Prawns:** Dry the prawns thoroughly. Quickly dip them into the ice-cold tempura batter.
- **Prep the Fish:** Pat the fish fillets dry. Whisk together the Beer Batter ingredients until smooth.
- **Fry the Prawns:** Fry the battered prawns in small, controlled batches for 1-2 minutes until the tempura is light, puffy, and evenly golden. The oil's stability ensures the product absorbs less oil.
- **Fry the Fish:** Dip the fillets into the beer batter. Fry for 3-5 minutes, ensuring a cooked-through, golden batter. Faster frying time improves kitchen turnaround.
- **Drain and Serve:** Remove items and drain thoroughly. For large-scale buffets, the oil's quality guarantees a crisp texture that lasts.





FESTIVE SEAFOOD SHARING PLATTER WITH 3 MAYONNAISE DIPS

INGREDIENTS

- B-well Original Tangy Mayonnaise (The base)
- Your selection of perfectly fried and cooked seafood (Hake, Calamari, Tempura Prawns, Mussels, Oysters)
- Garnish: Lemon wedges, fresh herbs

The 3 Dips

1. **Zesty Lemon-Herb Mayonnaise:** Fresh lemon juice, finely chopped parsley, crushed garlic.
2. **Smoked Paprika & Chipotle Mayonnaise:** Smoked paprika, chipotle paste, lime juice.
3. **Thai Green Curry Mayonnaise:** Thai green curry paste, lime juice, a hint of sugar.

METHOD

1. Prep the Base: Portion out the B-well Original Tangy Mayonnaise into three separate, labelled bowls. Using a single base manages risk and guarantees a consistent, creamy texture.
2. Make the Zesty Lemon-Herb: Mix the first portion of mayonnaise with lemon juice, parsley, and garlic until fully combined.
3. Make the Chipotle Mayonnaise: Mix the second portion of mayonnaise with smoked paprika, chipotle paste, and lime juice.
4. Make the Thai Mayonnaise: Mix the third portion of mayonnaise with Thai green curry paste and lime juice.
5. Build the Platter: Arrange the perfectly fried seafood attractively on a platter, ready for either a made-to-order delivery or a large-scale buffet presentation.
6. Serve: Present the three dips alongside the platter. Garnish with fresh herbs and lemon wedges.



Trick of the Trade: Eliminate allergy risk by building all your platter dips from one trusted, Allergen-Free B-well Original Tangy Mayonnaise base.