

## Scampi, Chips & Peas / Mushy Peas



### **Ingredients:**

- 8 scampi pieces
- A portion of Garden peas or Mushy peas
- Generous portion of Chips
- 1 Ramekin of tartar sauce
- 1 lemon wedge

### **Method:**

1. Place 8 scampi in the veg/ fish fryer for 4:30 min or until the internal temperature has reached 65 celsius.
2. Cook a portion of chips until they have turned golden brown and crispy. Once cooked, shake the chips to remove excess oil and tip into the hot hold. Finally, salt them with the salt shaker to season
3. Cook one medium ramekin of peas or mushy peas.
4. Pour the tartar into a small ramekin.
5. Plate as the picture shows also adding a lemon wedge on top of the scampi.