Fritto Misto

Harissa Sauce is now replaced with Sriracha Mayo



Platter for 1 Pan; 2 Large Ramakins

Contains Fish - Gluten - Egg

INGREDIENTS

- 200g Symian Shrimp
- 200g Marida
- 200g Atherina
- 25g Dry Mix
- 100ml Oil
- 60ml Siracha Mayo
- 60ml Zesty Mayo

METHOD

1. Defrost the atherina and marida in some water.
2. Dip the fish into the dry mix and then fry approximately 5 minutes until golden brown
3. Defrost the shrimp in some water.
4. Dip into dry mix and fry approximately 2-3 minutes
5. Garnish with spring onion and lemon wedges

GARNISH

- 1 lemon wedge
- Sprinkled Spring Onion

EQUIPMENT

Deep Fryer

NOTES

- Harissa Sauce is now replaced with
- Sriracha Mayo