Saucy Fish Bites

Cold Pan



Small Pan; Small Ramekin

Contains Fish - Gluten - Egg

INGREDIENTS

- 100g Fish
- 8g OB Dry mix
- 35ml OB Batter mix
- 35ml Rapeseed Oil
- 50g Chips
- 50g Rice
- 25ml Cocktail sauce

METHOD

1. Dust the hake bites with OB dry mix. Shake off any excess.
2. Dip the hake bites into the prepared OB Batter mix. Allow excess to drain off.
3. Fry the hake bites in hot oil (180C) in the deep fryer and fry for approx 4 minutes.
4. Drain off excess oil.
5. Plate the rice and the chips to the back of the pan.
6. Plate the fish bites to the front of the pan.
7. Place the cocktail sauce in a sauce bowl in the pan.
8. Garnish with a lemon wedge.

GARNISH

- Lemon Wedge

NOTES

- Cold Pan