# Crunchy Fish Bites (Kids)

Panko-crumbed hake bites, deep-fried golden and served with chips, rice and a sauce bowl.



Starter Pan, Sauce Bowl | Contains Fish - Gluten - Egg

## INGREDIENTS

- 100g Hake
- 8g OB Dry mix
- 35ml OB Batter mix
- 14g Panko crumbs
- 35ml Palm oil
- 50g Chips
- 50g Rice
- 25ml Tomato sauce

## METHOD

1. Dip the fish cubes into the dry mix, then into the batter mix and then into the panko crumbs.
2. Deep fry in hot oil (180°C) until golden brown. Drain off excess oil.
3. Place the fried fish bites in a starter pan.
4. Place the zesty mayo in a sauce bowl and place in the pan.
5. Garnish with a lemon wedge.

## GARNISH

- 1 Lemon Wedge

## EQUIPMENT

- Flat top grill
- Spatula
- Skimmer
- Deep Fryer

## NOTES

- Take away: Fish & Chips box, Sauce Container

## WATCH THE METHOD

How to fry fish https://www.youtube.com/watch?v=DmpQiLgND24