Fried Fish Burger

Fried fish burger with zesty mayo, veggie ribbons, lemon garlic sauce and pickled red onion.



Large coloured plate.

Contains Fish - Gluten - Egg

INGREDIENTS

- 1 brioche bun, cut in half
- 100g OB Select
- 15g OB dry mix
- 35ml OB batter mix
- 35ml palm oil
- 10g veggie ribbons
- 2g pickled red onion
- 20ml Zesty mayo
- 30ml Lemon garlic sauce
- 1 x side of choice

METHOD

1. Check that all bones are removed from the fish.
2. Dust the fish with OB dry mix, dip the fish into the prepared OB batter mix.
3. Fry the fish in hot oil (180°C) for approx. 4 minutes.
4. Drain off any excess oil.
5. Toast the bun halves on the grill for 20-30 seconds, cut side down.
6. Spread the zesty mayo on the bottom half of the bun, top with veggie ribbons and fried fish.
7. Drizzle lemon garlic sauce over the fish and top with pickled red onions, add the top of the bun.
8. Place the burger on a large coloured plate.
9. Serve with guest's side of choice.

EQUIPMENT

- Julienne peeler
- Deep fryer
- Scale
- Flat top grill

WATCH THE METHOD

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