# Baby Kingklip

Baby kingklip on the bone, grilled and served with a side and sauce of choice.



Large coloured plate with small sauce bowl.

Contains Fish - Gluten

## INGREDIENTS

- 1 x 300g - 400g Baby Kingklip (on the bone)
- 15g Dry Mix
- 20ml Vegetable oil
- 1 x Side of choice
- 1 x Sauce of choice

## METHOD

1. Dust the fish with OB dry mix. Shake off excess.
2. Oil the grill and grill the fish until the flesh is firm and turns white (approx. 7-10 min each side depending on the size of the fish, 20 mins max).
3. Plate the cooked fish on a large coloured plate.
4. Serve with the guest's sauce of choice in a small sauce bowl.
5. Garnish with green garnish and a lemon wedge.
6. Serve with a side of the guest's choice.

## GARNISH

- 1 Lemon wedge
- 1g Spring Onion (Green garnish)

## EQUIPMENT

Flat top grill
Spatula

## TIPS

- Guest info: Allow 30 min cooking time.

## TAKEAWAY

**Platter for One Box with 1x sauce container.**

## WATCH THE METHOD

How to skin kingklip https://www.youtube.com/watch?v=ZCvh1hyKvXI
How to fry fish https://www.youtube.com/watch?v=DmpQiLgND24
Baby Kingklip - cooking video https://www.youtube.com/watch?v=_7fWoxlxb5g