



Baby Kingklip

Baby kingklip on the bone, grilled and served with a side and lemon garlic butter or guest sauce.



Large coloured plate with small sauce bowl.

Contains Fish - Dairy

INGREDIENTS

- 1 x 300g - 400g Baby Kingklip (on the bone)
- 15g Dry Mix
- 20ml Vegetable oil
- 1 x Side of choice
- 30g Lemon Garlic Butter (3x butter pads) OR Sauce of guest's 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 If Lemon Garlic Butter is selected, melt the butter in a small pan and pour over the cooked fish OR serve with the guest's sauce of choice.
- 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.

WATCH THE METHOD

[How to skin kingklip](https://www.youtube.com/watch?v=ZCvh1hyKvXI) <https://www.youtube.com/watch?v=ZCvh1hyKvXI>

[How to fry fish](https://www.youtube.com/watch?v=DmpQiLgND24) <https://www.youtube.com/watch?v=DmpQiLgND24>