Crispy Panko Fish Bites

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