Crunchy Fish Bites

Panko-coated fish bites served with zesty mayo.



Starter pan with small sauce bowl.

Contains Fish - Gluten - Egg

INGREDIENTS

- 100g OB Select fish trimmings, cubed (cut into 6 pieces)
- 7.5g OB dry mix
- 35g OB batter mix
- 14g panko crumbs
- 35ml palm oil
- 30ml zesty mayo

METHOD

1. Dip the fish cubes into the dry mix, then batter mix, then panko crumbs.
2. Deep fry in hot oil (180°C) until golden brown and drain 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 and spring onion.

GARNISH

- 1 lemon wedge
- 1g spring onion (green garnish)

EQUIPMENT

Deep fryer
Skimmer

TIPS

- Use off-cuts of bigger cuts of fish to make the fish bites.

WATCH THE METHOD

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