Epic Crunch Fish Burger

OB Crunch hake dippers, veggie ribbons and pickled red onion on a brioche roll.



Large plate. Paper wrapper.

Contains Fish - Gluten - Dairy - Egg

INGREDIENTS

- 2 Hake dippers
- 15g OB dry mix
- 35g OB batter mix
- 30g OB Crunch
- 35ml Palm oil
- 1 Brioche roll
- 10ml Zesty mayo
- 2g Pickled red onion
- 20ml Lemon garlic sauce
- 10g Prepared veggie ribbons
- 20ml Chipotle Mayo
- 200g Chips portion

METHOD

1. Dust the fish with OB dry mix, dip the fish into the OB Batter mix and into OB Crunch.
2. Fry the fish in hot oil (180°C) for approx. 4 minutes.
3. Drain off any excess oil.
4. Toast the bun halves on the grill for 20 seconds, cut side down.
5. Spread the Zesty Mayo on the bottom half of the bun, top with veggie ribbons and hake dippers.
6. Drizzle Lemon Garlic Sauce over the hake dippers and top with pickled red onions.
7. Spread the Chipotle Mayo on the top half of the bun, and place on top of the burger.
8. Place the burger on a large coloured plate, on a paper wrapper.
9. Serve with guests' side of choice.

EQUIPMENT

- Flat top grill
- Large spoon
- 1 x squeeze bottle
- Deep fryer
- Skimmer
- Chip scoop

TIPS

- Each Hake Belly should be checked individually for scales and scales should be removed.

TAKEAWAY

Fish & Chips Box & 1x Sauce container

WATCH THE METHOD

Panko Fish Burger https://www.youtube.com/watch?v=QQ9jtlnk5Mo