Epic Crunch Fish & Chips

Hake crumbed in OB Crunch, deep-fried, served with a side and Sweet & Spicy sauce.



Large pan. Small sauce bowl.

Contains Fish - Gluten - Dairy

INGREDIENTS

- 200g Hake
- 20g OB dry mix
- 60g OB batter mix
- 70ml Palm oil
- 50g OB Crunch
- 40ml Sweet and Spicy Sauce (30ml + 10ml drizzle)
- 200g Side (chips OR rice OR half & half)

METHOD

1. Dip fish in OB dry mix, then into the OB Batter mix and lastly in the OB Crunch.
2. Ensure that the fish is properly coated in the OB Crunch.
3. Deep fry in hot oil (180°C) until golden brown. Drain off excess oil.
4. Place the fish in a large pan with the choice of side.
5. Drizzle 10ml Sweet & Spicy sauce over the fish.
6. Serve a 30ml sauce bowl in the pan with Sweet & Spicy Sauce.
7. Garnish with a lemon wedge.

GARNISH

- 1 Lemon wedge

EQUIPMENT

- Chip scoop
- 1 x squeeze bottle
- Deep fryer
- Skimmer

TIPS

- Reminder to DRIZZLE some Sweet & Spicy sauce over the crispy fried fish!

TAKEAWAY

Fish & Chips Box & 1x Sauce container

WATCH THE METHOD

Epic Crunch Fish and Chips https://www.youtube.com/watch?v=mmc12kpHF6k