Epic Crunch Fish Tacos

OB Crunch hake dippers, avo crema, Cajun corn and veggie ribbons in warm tortillas.



Large plate. Paper wrapper.

Contains Fish - Gluten - Dairy - Egg

INGREDIENTS

- 2 Tortilla wraps (15cm each)
- 2 Hake dippers, cut before frying - Each Hake Dipper cut in half / 3 pieces
- 50ml Prepared avo crema
- 40g Cajun corn (see prep recipe)
- 20g Pickled red onion
- 20g Prepared veggie ribbons
- 20ml Chipotle Mayo
- 200g Chips

METHOD

1. Grill the tacos briefly on both sides on the grill, to warm them and give them a little colour (10 seconds a side).
2. Lay the warm tacos flat on a plate and put the avo crema, veggie ribbons, Cajun corn in the middle of each taco (warm the corn in a small pan first!).
3. Cut the hake bellies each into 2 pieces, so you have 6 hake dipper pieces.
4. Crumb the hake belly pieces as per the recipe and fry until golden.
5. Top each taco with 3 pieces of hake dippers and pickled red onion.
6. Drizzle each taco with Chipotle Mayo and sprinkle with green garnish.
7. Place both tacos on the plate, open side up. Secure a lemon wedge on the one side and 200g chips on the other, to keep them up.

GARNISH

- 1 Lemon wedge
- 1g Green garnish

EQUIPMENT

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

TIPS

- Do not add oil to the grill when toasting the taco.
- Green garnish can be spring onion OR chives.

WATCH THE METHOD

Epic Crunch Fish Tacos https://www.youtube.com/watch?v=3nDapobuBkE