Crunchy Hake Dippers (Kids)

Kids-portion hake bellies crumbed in OB Crunch, served with chips, rice and tomato sauce.



Starter pan. Small sauce bowl.

Contains Fish - Gluten - Egg

INGREDIENTS

- 90g Hake bellies (2pcs)
- 15g OB dry mix
- 22.5g OB batter mix
- 30g OB Crunch
- 35ml Palm oil
- 30ml Tomato sauce
- 50g Chips portion
- 50g Rice portion

METHOD

1. Dip the hake bellies into the dry mix, then into batter mix and then into OB Crunch.
2. Deep fry in hot oil (180°C) until golden brown. Drain off excess oil.
3. Place the fried hake dippers in a small pan.
4. Add 50g chips and 50g rice to the pan.
5. Place the sauce (30ml) in a sauce bowl and place in the pan.

EQUIPMENT

- Knife
- Deep fryer
- 1 x squeeze bottle

TIPS

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

TAKEAWAY

Soup & Salad Bowl with 1x sauce container

WATCH THE METHOD

Ultimate fish and chips kids https://www.youtube.com/watch?v=cemubX-7EYI