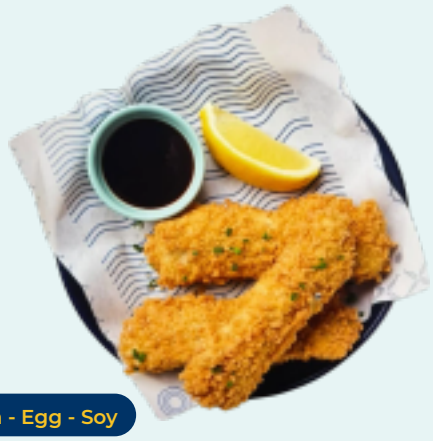
Epic Crunch Hake Dippers

Hake bellies crumbed in OB Crunch, deep-fried, served with a sauce of choice.



Small coloured plate. Small sauce bowl. Paper wrapper.

Contains Fish - Gluten - Egg - Soy

INGREDIENTS

- 120g Hake bellies (3pcs)
- 20g OB dry mix
- 30g OB batter mix
- 40g OB Crunch
- 35ml Palm oil
- 30ml Epic Sauce of choice (Chipotle Mayo / Sweet and Spicy Sauce / bought-in Hot Honey)

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 on a paper wrapper on a side plate.
4. Place the sauce (30ml) in a sauce bowl and place on the plate.
5. Garnish with a green garnish and lemon wedge.

GARNISH

- 1g Green garnish
- 1 Lemon wedge

EQUIPMENT

- Knife
- Deep fryer
- 1 x squeeze bottle
- Skimmer

TIPS

- Each Hake Belly must be individually checked for any remaining scales, and all scales must be removed.

NOTES

- Hot Honey is a bought-in product - use it as it comes. Don't make it in store.

TAKEAWAY

Soup & Salad Bowl with 1x sauce container

WATCH THE METHOD

Epic Crunch Hake Dippers https://www.youtube.com/watch?v=uCEPLdiJ2r0
Epic Crunch Hake Dippers prep https://www.youtube.com/watch?v=LPqYm19FnK8