



Kingklip Fillet

200g or 300g SA kingklip fillet served grilled, fried or Cajun.



Large coloured plate with small sauce bowl.

Contains Fish - Gluten - Dairy - Egg

INGREDIENTS

- 200g OR 300g SA Kingklip fillet
- 1 x side of choice
- Grilled: 15g dry mix + 20ml vegetable oil
- Cajun: 20ml vegetable oil + 5g Cajun spice
- Fried: 15g dry mix + 70g batter mix + 70ml palm oil
- 20g Lemon Garlic Butter OR sauce of guest's choice

METHOD

- 1 Grilled/Cajun: dust the kingklip with either OB Dry Mix or Cajun Spice. Grill skin side down first until the flesh is firm and white throughout (approximately 3 minutes per side).
- 2 Fried: dust the kingklip with dry mix, shake off excess, dip into prepared batter mix and allow excess to drain off. Fry for approx. 4 minutes and drain off excess oil.
- 3 Serve with the guest's side of choice. If Lemon Garlic Butter is selected, melt the butter and pour over the cooked kingklip OR serve with the guest's sauce of choice.
- 4 Garnish with green garnish and a lemon wedge.

GARNISH

- 1 lemon wedge
- 1g spring onion (green garnish)

EQUIPMENT

-  Skimmer
-  Deep fryer
-  Spatula
-  Flat top Grill

WATCH THE METHOD

How to skin kingklip <https://www.youtube.com/watch?v=ZCvh1hyKvXI>

How to fry fish <https://www.youtube.com/watch?v=DmpQiLgND24>