Kingklip Fillet

200g or 300g SA kingklip fillet served grilled, fried or Cajun, with a side and sauce of choice.



Large coloured plate with small sauce bowl.

Contains Fish - Gluten - Egg

INGREDIENTS

- 200g OR 300g SA Kingklip fillet
- 1 x side of choice
- 1 x Sauce of choice

GRILLED

- 15g dry mix
- 20ml vegetable oil

FRIED

- 15g dry mix
- 70g batter mix
- 70ml palm oil

CAJUN

- 15g dry mix
- 20ml vegetable oil
- 5g Cajun spice

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 and 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

TAKEAWAY

Fish & Chips Box & 1x Sauce container

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