Whitebait

Crispy dusted whitebait served in a starter pan with zesty mayo.



Starter pan. Takeaway: soup and salad bowl.

Contains Fish - Gluten - Egg

INGREDIENTS

- 100g Frozen whitebait
- 7.5g OB Dry mix
- 35ml Rapeseed oil
- 30ml Zesty mayo

METHOD

1. Rinse the whitebait in cold water.
2. Dust the whitebait with OB dry mix, making sure they are well covered. Shake off the excess.
3. Deep fry in hot oil (180°C) for approximately 1.5 minutes. Drain off excess oil.
4. Place in a starter pan and garnish with spring onion and a lemon wedge.
5. Serve with zesty mayo in a small ramekin.

GARNISH

- 1 lemon wedge
- 1g Green garnish

EQUIPMENT

Deep fryer
Spoon

TAKEAWAY

Soup & Salad Bowl with 1x sauce container