

SERVED WITH LOVE BATTERED FISH



BATTERED FISH

Yield: ± 3.1 kg (Makes half insert)

370 g
500 ml (2 cups)
2.8 kg

Fish & Calamari Batter R/P (08470930)
Water
Fish, fillets

Method:

1 Mix together the Fish & Calamari Batter R/P and water to make a batter.

2 Dip the raw fish into the batter.

3 Place the coated fish into the fryer with the basket fully submerged in the oil. Do not stack the fish in the basket. Fry in batches.

4 Deep-fry at 160°C - 180°C immediately after coating for ± 5 - 10 minutes or until golden brown.

Chef's Tip: Discard any left over batter for food safety purposes.

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