



**School of Culinary Art**



# Fish in Batter

By Chef Kabelo Segone

## Ingredients

- 1 Hake Fillets – 5 each
- 2 Seasoned Flour
- 3 Oil for frying

## For Batter

- 200g Flour
- Salt to taste
- 2 Eggs
- 250ml Milk

## Method

1. Sift flour and salt into a bowl, make a well in the center and then add egg and milk.
2. Gradually mix together to achieve a smooth mixture
3. Refrigerate the batter for 15min
4. Pass fish through seasoned flour and then through the batter
5. Place them in the deep fryer one by one, deep fry until the fish is cooked through and golden brown on the outside

## Oil Tips:

- Don't use any spices in the oil, with will contaminate the oil.
- Always ensure that your oil has reached temperature before adding in your fish, cold oil will soak up oil into the batter.
- Always make use of clean oil for optimum taste.