



RECIPES

TEMPURA FISH FILLET



INGREDIENTS

450g	Frozen Fish Fillet, thawed
As needed	Prima Tempura Batter Mix (for dusting)

SEASONINGS

2 tsp	Dried Dill Weed
1 tsp	Salt
1 tsp	Black Pepper, ground

BATTER

100g	Prima Tempura Batter Mix
190ml	Ice Cold Water

PROCEDURE

1. Marinate the fish fillet with seasonings for about 20 minutes.
2. Mix batter ingredients and whisk gently until well-combined. Set aside batter.
3. Dust the marinated fish fillet with some dry Prima Tempura Batter Mix, dip it into the batter and shake off the excess batter. Dust again with dry Prima Tempura Batter Mix.
4. Heat oil to 180°C. Fry the fish fillet until crispy and golden brown.
5. Serve hot with desired sauce.



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