

Crispy Silver Fish



<Ingredients (4 people)>

500-600g Fresh silver fish
1 tsp Salt
1 Tbsp Garlic powder
1 tsp White pepper
1/2-1 cup Plain flour
Sunflower oil

<Method>

1. Prepare the fish

Dust the salt, garlic powder and white pepper over the fish. Dredge from the plain flour and remove any excess flour using a sieve. This is the key step for making a crispy crust.

2. Deep fry

Heat the oil to 170C (if you put a dried chopstick on the bottom of frier, the tiny air bubbles come up vigorously, the oil is ready) and deep fry the fish until crispy (approximately 3-4 minutes). Sprinkle some good salt over and serve immediately.

