

Garlicky Crispy White Bait



<Ingredients (4 serve*)>

500g White bait

1/2 tsp Sea salt

2 tsp Garlic powder

2 Tbsp Potato starch

Vegetable oil

Black pepper (option)

Lime (option)

<Method>

1. Season white bait

Pour cold water in a bowl and wash the white bait gently. Pat with kitchen paper and remove excess water. Dust sea salt and garlic powder over and

coat the fish evenly. Sprinkle the potato starch and shake the fish in a sieve for removing excess powder.

2. Deep-fry

Meanwhile, heat the oil to 170C. Deep-fry the fish until the fish is crispy.* Serve with black pepper and sliced lime if you need.

*Make sure not to put too much fish one time, otherwise the temperature of oil rapidly falls down.