

Knorr
PROFESSIONAL

Crispy Fish Nuggets

Ideal as a starter or light snack. Be sure to use SASSI-endorsed fish.

INGREDIENTS

	Oil (as required for deep frying)
750 g	Self-raising flour
24 g	Robertsons Spice for Fish
690 ml	Water (cold)
1.40 kg	Hake fillets (cut into thick strips)
24 g	Knorr Aromat Original

PREPARATION

- Pre-heat oil in a deep fryer to 180 °C.
- Mix flour and **Robertsons Spice for Fish** in a bowl. Make a well in the centre and slowly add cold water, using a whisk to stir until well combined. Season hake fillets with **Knorr Aromat Original**.
- Dip pieces of fish, one at a time, into the batter to evenly coat and deep-fry for 3 to 4 min or until crispy, golden brown. Place on a tray lined with kitchen paper towel to remove excess oil. Repeat with remaining fish pieces.
- Transfer to a serving dish.

THE SOUTH AFRICAN FLAVOUR THAT MAKES FOOD TASTE BETTER.

- Versatile: can be used in multiple applications.
- A balanced flavour that enhances savoury taste.
- Less salt, more flavour.*

*vs normal table salt.



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Chef's Tip

For a perfect batter, ensure that the batter is chilled and thick, so that it puffs up around the fish, keeping the nuggets light and crispy.



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