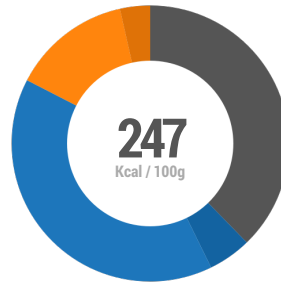


Fish and Chip Burger

Fried tempura battered pollack and skin on fries served in a bao burger bun with pea puree, pickles, tartare sauce and crispy batter scraps

Overview ...

U / 8568249



CALORIES:

44.9% Carbs

37.7% Protein

17.4% Fat

Food Labelling...

Serves **1**

CONTAINS:



MAY CONTAIN:

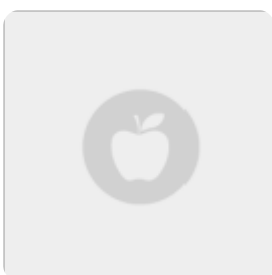


Recipe Ingredients ...

	Quantity:	Description:
145983 - 145983 Ming Foods Steamed Bao Burger Bun.. - BRAKES	80g	1x Each
58215 - 58215 Vinegar Tempura MSC Pollack Goujons.. - BRAKES	75g	5x Each
132878 - 132878 Sysco Premium Coated Thin Skin on Fries (22 Jul 2023).. - BRAKES	50g	0.02 x Each
134195 - 134195 Penguin Pea Puree.. - BRAKES	60g	0.6x Each
89732 - 89732 Brakes Tartare Sauce.. - BRAKES	10ml	0x Each
121409 Bread & Butter Pickles..	5g	0.01x Each
123174 Sweet & Sour Onion Pickles..	5g	0.01x Each
111780 - 111780 Brakes Tempura Batter.. - BRAKES	15g	0x Each

Products / Pack Sizes ...

1 Serving



Product code

Barcode

350g / 875kcal

1

Preparation:

Defrost the bun

Defrost the puree

Prepare the batter as per pack guidelines

Method:

1. Pre-heat a fryer to 180oC.
2. Spoon in the batter for the scraps and cook until golden & crispy - drain and leave to one side.
3. Now fry the goujons and chips in the fryer for 3 mins until crisp and golden - drain and season.
3. Warm the pea puree in a small pan or in a microwave.
4. Spread the tartare sauce onto the bun base and top with the pickles.
5. Add the fish & chips on top and add a spoonful of the pea puree.
6. Pop the bun lid on top and spear with the tempura batter scraps.
7. Spoon the remaining pea puree onto a suitable plate and place the burger in the centre - serve!