

Recipe of the Week

Crispy Chilli Fish



- 1/4 cup Cornflour
- 2 Yamagishi Eggs, lightly beaten
- 1 tsp Chopped Chilli
- 1 cup Olive Oil, plus 1 tbsp extra
- 500g White Fish Fillets, cut in chunks
- 3 Shallots, finely sliced
- 2 tsp Grated Ginger
- 2 Garlic Cloves, sliced
- 1/2 cup Water
- 1/4 cup Thick Teriyaki Sauce
- 1 tbsp Sugar

Place cornflour in a bowl. Gradually whisk in eggs until smooth. Stir in chilli.

Heat oil in a wok or large saucepan until sizzling. Dip fish pieces in batter, drain off excess and cook in batches. Drain on paper towel.

Heat extra oil in a wok or large frying pan. Stir-fry shallots, ginger and garlic for 1 minute.

Blend in water, sauce and sugar. Bring to boil. Toss through fish.

Serve with steamed white rice and garnish with shredded shallots