



Deep Fried Fish 滋味炸魚塊



Ingredients 材料

New Zealand Ocean Bream Fillet 300g克
新西蘭長鰭線指魚柳

Beer 130mL 毫升
啤酒

Canola Oil As needed
芥花籽油 酌量

Lemon Wedge 2 pcs塊
檸檬切塊

Fog Dog Easy Beer Batter 1 Sachet 袋
Fog Dog 啤酒炸粉



Tarakihi (Ocean Bream)
Nemadactylus Macropterus
長鰭線指
41892



Fog Dog Beer Batter 2X95g-All Flavours
Fog Dog 啤酒炸粉 2x95克-各款
369675/ 339676/ 339677

Beer is a new ingredient in batters, which can be used directly to coat fish before frying without additional water and flour, which helps you to make a crunchy, crispy and flavorful fried food. There are 3 flavours:

- 🌿 Original - You can taste the beer
- 🌿 Mild Cajun - A subtle warmth that builds nicely
- 🌿 Lemon Pepper - Classic squeeze of lemon and hint of pepper

啤酒是一種新的炸漿材料，不用額外加水及麵粉，直接將炸漿沾於魚上，便輕鬆能製作出酥脆可口的炸魚。共3款口味：

- 🌿 原味 — 您可嚐到啤酒的味道
- 🌿 香辣味 — 微微帶辣令口味更豐富
- 🌿 檸檬黑椒味 — 配合經典檸檬口味，更帶有黑椒的味道



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Method: 烹調方法



- 1** Empty one sachet batter into a bowl.
將整袋炸粉倒入碗中，備用。



- 2** Mix with beer.
炸粉與啤酒攪拌均勻。



- 3** Cut fillets into pieces.
魚片切成小塊。



- 4** Dry fillets and dip in batter.
抹乾魚柳後沾上啤酒炸粉。



- 5** Heat a small amount of oil in a pot.
於平底鍋中加入少量油。



- 6** When hot, fry pieces until golden brown and crispy on both sides.
燒熱後加入魚塊炸至金黃鬆脆即可。

Simple Culinary Tips 小貼士:

- 1** At 160°C browning occurs, so while heating up the oil, place a piece of white bread in the oil and when it becomes light golden brown, the oil will be the perfect temperature to deliver a perfect result.
投入一塊白麵包於加熱的油中，當它轉成淺金黃色時，代表油已達到可炸出完美魚塊的溫度。
- 2** Cut the fish into even pieces and lightly dust with flour before dipping in the batter. This will insure the batter sticks to the fish.
每塊魚片切成同等大小，沾上炸粉前拍上一層薄麵粉以確保炸粉能粘在魚片上。