



Tato Fish with Raspberry Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

Ingredients: 1 lbs of white fish 2 large potatoes 1 tsp of salt 1 tsp of white pepper
Ground black pepper (garnish) Green onion (garnish) All purpose flour (coating) 2 oz
fresh raspberry olive oil ¼ cup water 3 tbs of sugar

Instructions

Marinate fish with olive oil, salt and white pepper for 15 minutes. While marinating, use a specialized garnish knife to cut the potatoes to become ribbon like slices (spaghetti-like also OK). Coat the marinated fish with flour, and then swirl the sliced potatoes over the fish. Deep fry in high heat until golden brown. For the raspberry sauce, blend raspberry, water and sugar all together. While the blender is running, pour in the olive oil little by little. Remove and set aside Put two tablespoons of the sauce on a plate. Place 2 or 3 fried tatofish on top of the sauce. Garnish with the rest of the sauce, chopped green onions and ground black pepper.