



Breaded fish finger

NIBBLEDISH CONTRIBUTOR

Ingredients

- 500gm johndory fish fillet - bread crumb - 2 nos egg - wheat flour / tempura flour - salt & pepper to taste - tartar sauce

Instructions

- cut the fish fillet into finger bite size - seasoning with salt & pepper - pat the fish fillet with flour - dip with egg - coated with bread crumb - deep fry with hot oil - set aside - serve with tartar sauce