



Amritsari Fish

Cooking Time

On2Cook: 1:30 mins Normal Cooking: 4:30 mins

Accessories: Pan Non-Coated (Ss), Frying Kit

Ingredients

| | |
|-----------|------------------------------------|
| 1000 g | Pre-Heated Oil 200° |
| 10 number | Battered Marinated Fish Fillet |
| | 40 g Fillet Cut, each |
| 41 g | Marination |
| | 5 g Mustar Oil, 10 g Lemon Juice |
| | 6 g Salt |
| | 5 g Kashmiri Red Chilli Powder |
| | 10 g Ginger Garlic Paste |
| | 2 g Carom Seeds |
| | 3 g Turmeric Powder |
| 254 g | Batter |
| | 70 g Gram Flour, 35 g Rice Flour |
| | 20 g Hung Curd, 8 g Mustard Oil |
| | 1 g Carrom Seed, 1 g Chilli flakes |
| | 1 g Black Pepper Powder |
| | 2 g Garam Masala, 3 g Salt |
| | 2 g Amchur, 30 g Bread Crumb |
| | 1 g Baking Soda, 80 g Soda Water |

Other Essentials

Total Output:
10 PCS