



# 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