



Battered Sea Bass or Sea Bream fillet

Serves 4 | prepare 10 mins | cook 5 mins



Bhaji Man Veg Pakora Tempura Batter

Shopping list:

- Sea Bass or Sea Bream fillets – 150g per person
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- 1 pack Bhaji Man Pakora Tempura Batter Easy Mix
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- 1 tsp of salt
-
- 140ml of cold sparkling water or cold lager
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- Plain flour to coat fillets
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- Sunflower oil



- 1** Put the Bhaji Man Pakora mix and salt into a bowl, add 140ml of cold sparkling water or cold lager, stir well into a thick batter. Leave for 10 minutes to infuse.

- 2** Flour both sides of the fillets, before coating in the batter. Briefly pan fry in a hot pan and then pop in hot oven for 5 minutes.

Serve with noodles and stir fried vegetables or chunky chips sprinkled with lemon juice and Sweet Chilli sauce.