



# PRAWN TEMPURA & Beer-Battered Fish Fillets

## INGREDIENTS

- B-well Chef Frying Oil (for deep-frying)
- Large Prawns (de-shelled, deveined, tail on)
- White Fish Fillets (e.g., Hake)
- Plain Flour
- Salt & Pepper

### Tempura Batter

- Tempura Flour Mix
- Ice-Cold Water

### Beer Batter

- Plain Flour
- Baking Powder
- Ice-Cold Lager Beer

**Trick of the Trade:** Oil stability is your ultimate prep-work—it guarantees faster frying and a consistent crisp under high-volume pressure.

## METHOD

- **Prep the Oil:** Set the B-well Chef Frying Oil to 175 degrees. The oil's superior stability ensures it maintains its temperature under high-volume pressure.
- **Prep the Prawns:** Dry the prawns thoroughly. Quickly dip them into the ice-cold tempura batter.
- **Prep the Fish:** Pat the fish fillets dry. Whisk together the Beer Batter ingredients until smooth.
- **Fry the Prawns:** Fry the battered prawns in small, controlled batches for 1-2 minutes until the tempura is light, puffy, and evenly golden. The oil's stability ensures the product absorbs less oil.
- **Fry the Fish:** Dip the fillets into the beer batter. Fry for 3-5 minutes, ensuring a cooked-through, golden batter. Faster frying time improves kitchen turnaround.
- **Drain and Serve:** Remove items and drain thoroughly. For large-scale buffets, the oil's quality guarantees a crisp texture that lasts.

