



SERVES 4



GLUTEN FREE DAIRY FREE

Crispy Fried Giant Grouper with Cucumber, Beansprouts, Peanuts & Chilli

Shopping List

- 500 gm Giant Grouper fillets
- 500 ml vegetable oil
- 1 Lebanese cucumber, shredded
- 250gm bean sprouts
- 100gm peanuts, roasted
- 1 red chilli, finely sliced
- 1 golden shallot, finely sliced
- 200 gm cherry tomatoes, halved
- 1 cup Thai basil leaves
- 1 cup coriander leaves
- 60 ml lime juice
- 30 ml fish sauce
- 2 tsp castor sugar



Method

1. Dry the grouper fillets and rub with a couple of tablespoons of the vegetable oil.
2. Roast on a wire rack set over a roasting tray for 20 minutes at 180°C. Chill.
3. Pulse the fish in a food processor until it resembles coarse breadcrumbs.
4. Heat the vegetable oil in a wok or large frying pan until it reaches 180°C.
5. Fry the fish in the oil, turning occasionally until it is crispy and golden.
6. Scoop off with a slotted spoon and drain on paper towel.
7. Whisk together the fish sauce, lime juice and castor sugar until the sugar has dissolved.
8. Mix together the fried fish, cucumber, bean sprouts, peanuts, chilli, shallots, cherry tomatoes and herbs and dress with the lime dressing.

Serve immediately