

Sea bass fritters

By Eva De Gil Nicolas

Dextrin tempura

Ingredients:

- **160g.** Loose flour
- **110g.** Trisol - Dextrin Ingredíssimo (ref.656712)
- **0,5g.** Compressed yeast
- **125ml.** Water
- **125ml.** Beer
- **0,5g.** Salt

Process:

1. Gather all the ingredients.
2. Reserve cold.

Sea bass fry

Ingredients:

- **100g.** Diced scaleless filleted sea bass
- Dextrin tempura (prepared in the previous step)
- Kabayaki sauce
- **Orange Crunch Ingredíssimo (ref.608306)**
- **1** Coriander leaf

Process:

1. Pass the pieces of sea bass through the tempura and fry at 170° C / 180° C.
2. Drain with a paper.
3. Plate harmoniously with the Kabayaki sauce, coriander leaf and Orange Crunch.