

# PF CRISPY WHITEBAIT

Autumn prix fixe menu 2024

PF Starter

Starter plate | Olive dish | Blue Striped Paper | Ramekin

95g Whitebait  
10ml Milk  
10g Cornflour  
1 pinch salt

1 each Lemon wedge  
30g Provençal Mayo DK

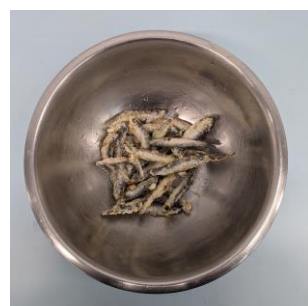


## PREP JOBS

1. Prep lemons

## METHOD

1. Place whitebait in bowl with milk and toss
2. Place Cornflour inside and toss
3. Cook in fish fryer for 2 minutes until golden brown
4. Season with salt and serve as per picture with Provençal mayo & lemon wedge



## SAFETY STEPS

1. Prepare to order.
2. Cook in fish fryer only.
3. Wash hands after serving due to allergens.