

Deep-Fried Fish with Green Tea Powder Recipe

Ingredients:

1 flounder or any firm white fish fillets
1 cup of corn starch

Seasoning:

1 teaspoon of Japanese Green Tea Powder
2 teaspoons of salt
1/2 teaspoon of white pepper powder

Method:

Pick bone out from flounder and cut into 3 x 3 cm size slices. Use paper towels to soak the water from the flounder and bone also, then coat lightly with corn starch. Heat oil in a pan and deep-fry flesh and bone on medium heat until crispy and golden brown. Stir green tea powder, salt, white pepper powder together and present crispy fish with seasoning powder together by the side.

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