

## **Pan-Fried Fish Fillet Recipe**

### **Ingredients:**

1 fish fillet, halved lengthwise then sliced at an angle  
1 teaspoon salt  
1 teaspoon ground white pepper  
1/2 tablespoon ginger juice  
130 g plain (all-purpose) flour  
2 eggs, beaten  
125 ml cooking oil

### Vinegar Soy Sauce:

4 tablespoons light soy sauce  
2 tablespoons vinegar  
2 teaspoon chili powder  
2 teaspoon sesame oil

### **Method:**

Season fish with salt, pepper and ginger juice. Leave for 1 hour. Meanwhile, combine vinegar soy sauce ingredients and mix all well. Set aside. Pat fish dry with absorbent paper then coat with flour. Dip in beaten egg. Heat oil and pan-dry fish over medium heat until golden brown. Garnish as desired and serve hot with vinegar soy sauce.

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