TEMPURA COD WITH VEGETABLES AND ORANGE & ONIONS SAUCE



Menù Ingredients

240 g. Salsarancia – Salsarancia sauce - TD7

500 g Mix tecnico per frittura - Q81

Ingredients

q.s. Salt

q.s. Pepper

80 g. Crushed ice

70 g. Sparkling water

1 l. Sunflower seeds oil

120 g. Celeriac

120 g. Carrots

120 g. Zucchini, green part only

840 g. Saled Cod, Desalted

Chef: Giovanni Pace

Gluten Free

Method

Serve 6

Prepare the batter combining the Menù powder product with sparkling water and the crushed ice, then leave the mixture to rest in the refrigerator. In the meantime cut the carrots, celeriac and the green part of the zucchini into julienne; rinse the cod and dry it carefully then cut it into pieces. At this point, dip the Cod in the batter and fry it in the hot oil at 165 ° C. Do the same thing with the julienne vegetables. Remove the excess oil by transferring the cod and the vegetables on paper, then serve them on the plate with a side of the Orange & Onions Sauce.

Gluten Free Method

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