

Andrew Fielke's
Panko Crusted RoBarra Barramundi

SERVES 4

<p>4 x 160g fillets RoBarra Barramundi 4 cups Panko (coarse hard wheat) breadcrumbs 1 egg 1/2 cup milk Flour Salt & pepper Vegetable oil for deep frying</p>	<p>Cut each fish fillet into 3 strips lengthways. Beat the egg and milk together and season with salt & pepper. Dust the fish generously with flour, and shake off any excess, dip into the egg wash and then coat with Panko.</p> <p>Have your oil pre-heated at 180 deg C and deep fry golden brown for a few minutes. Drain on absorbant paper and season lightly with salt</p>
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Wasabi Desert Lime Mayo

<p>1 egg and 2 egg yolks 3-4 tsp Wasabi paste 1 Lime (or Lemon) – juiced 1 Dsp desert limes</p>	<p>Blend these ingredients in a Thermomix speed 4 for 15 seconds. Scrape down the edges. (You can also grate in the zest if you like)</p>
<p>250 ml Vegetable oil Salt to taste</p>	<p>While running the blender on speed 4 using butterfly attachment, add the oil slowly through the lid to emulsify. Season with salt (at least ½ tsp) to your taste.</p> <p>Try a tsp of sugar also, it adds a nice balance to the acid of the limes</p> <p>Add more Wasabi if you like it really spicy!</p>