

# Fish fingers with veggies and pea dip

## INGREDIENTS

4 portion(s)

### FISH FINGERS

<b>350 g</b>	pollack filet (or another white cod fish)
<b>100 ml</b>	wheat flour
<b>1.5 tsp</b>	curry powder
<b>2</b>	eggs
<b>3 tbsp</b>	Kikkoman Naturally Brewed Soy Sauce
<b>75 g</b>	Kikkoman Panko - Japanese style crispy bread crumbs

### PEA DIP

<b>200 g</b>	frozen peas
<b>20</b>	mint leaves
<b>25 g</b>	butter
<b>2 tbsp</b>	Kikkoman Naturally Brewed Soy Sauce
	Mixed raw vegetables
	Fresh mint
	Lime

## PREPARATION

### Step 1

Cut the fish into strips. Mix flour and curry powder and mix eggs and soy sauce. Dip the fish fingers in the flour mix, then in the egg mix and then in panko breadcrumbs.

### Step 2

Fry the fish fingers in 170°C hot oil for 3-4 minutes or until golden. Place the fish fingers on kitchen towel and season with salt.

### Step 3

Boil the peas for 2-3 minutes and drain. Blend the peas with butter, soy sauce and mint.

### Step 4

Serve fish fingers with raw vegetables, pea dip and perhaps french fries.