

ARCHIVED RECIPES

CURRY FISH FINGERS

Ingredients:

1 Gardenia Focaccia
Garlic Spread
6 fish fingers
2 tsp curry powder
3 tbsp mayonnaise
Lettuce leaves
Oil for frying

Cooking Method:

1. In a non-stick pan, "dry fry" the curry powder gently to remove any raw taste. Blend it with the mayonnaise.
2. In the same pan, heat some oil to sauté fish fingers till crisp. Remove and drain on paper towels.
3. Halve Gardenia Focaccia horizontally and apply garlic spread on the cut surfaces.
4. Line lettuce leaves on top of cut surface of one focaccia piece and place fish fingers evenly across.
5. Put some "curry mayonnaise" on each fish finger and top with more lettuce. Place other half of focaccia piece on top.
6. Slice into portions – each with a fish finger. Ready to serve

