

CRAB AND FISH CAKES

Tartar sauce

(Serves 2) EASY ★★★☆☆ TIME: 40mins



INGREDIENTS

Crab-Seabass patties	4pcs
Tartar Sauce	100gm
Lemon	1pc
Aquaponics salad	30gm
Lemon Dressing Premix	30gm
Cherry Tomatoes	30gm
Olive oil	2tbsp
Salt	to taste
Black pepper	to taste

METHOD

1. Preheat oven to 150°C. Heat up oil for deep frying until you start to see tiny bubbles.
2. Carefully place patties in the oil and fry till golden brown. Remove them with slotted spoon and place on a baking tray. Continue to bake in the oven for another 10 minutes. Season with salt and black pepper.
3. Toss salad with lemon dressing and tomatoes.
4. On a plate, place the seafood patties and squeeze a bit of lemon juice. Serve with tossed salad and tartar sauce on the side.

*Fresh from our
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

SCAN TO VIEW
 RECIPES AND
 IMAGES ONLINE!

