

## Deep-Fried Fish Rolls Recipe

**Ingredients:** Serves 4

1 yellow croaker (about 600g)  
or 300g fish fillet  
⅓ cup shredded bamboo shoot (cooked)  
½ cup diced leek  
3 pieces dried bean curd sheet  
1 tablespoon flour batter

**Seasonings:**

½ teaspoon salt  
1 tablespoon egg white  
1 tablespoon oil  
1 teaspoon sesame oil  
a pinch of pepper  
½ teaspoon ginger juice

**Method:**

Remove fish meat from yellow croaker, discard all bones. Cut fish meat into small pieces. Marinate fish with mixed seasonings for 10 minutes. Add bamboo shoot and diced leek to fish meat just before wrapping it. Divide each bean curd sheet to 4 small pieces, wrap fish mixture into small pack. Seal with flour batter. Deep-fry fish rolls in 160°C oil for about 1 minute over low heat. Turn to high heat, fry for another 20 seconds. Remove, drain and serve immediately with brown peppercorn salt if you like.

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