

## Method:

Make wine batter - In a large bowl, whisk together the flour, wine, dill, salt and pepper until smooth. Let sit for 10 minutes to thicken up slightly.

Prep coatings - Place the flour for dredging in a shallow bowl or plate. Place the panko breadcrumbs in another shallow bowl or plate.

Prep oil - Pour oil into a large skillet to a depth of 1/4 inch and heat until hot. While the oil heats, prepare the fillets of fish.

Coat fish - Dip each fillet of fish in the flour, shaking off any excess. Then dip it into the wine batter allowing any excess to drip off. Then coat fillets in panko breadcrumbs pressing on crumbs to help them stick to the fillets.

Cook - Fry the fillets in batches, until golden brown all over. Drain on paper towel.

Serves 4

Prep & Cooking time 15 minutes.



## Fish fillets with wine batter & panko crumbs

### INGREDIENTS

- 1 cup all-purpose flour
- 1 cup dry white wine
- 1/3 cup chopped dill.
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 4 medium fillets of Whiting or white flesh fish of your choice
- Flour for dredging (about 1/2 cup)
- 2 cups panko Japanese style breadcrumbs
- Rice Bran oil for frying
- Lime wedges, for serving, optional.

