

BATTERED SURIMI

Servings 4

Ingredients

- 4 pieces of **Aquamar Surimi Sticks**
- 1 oz. Worcestershire sauce
- 1 oz. soy sauce
- 1 lime (use its juice)
- 2 large egg
- 1/2 cup of wheat flour
- Oil needed for frying
- Salt and pepper to taste

Ingredients to decorate the dish

- Lime
- Botanera sauce



Instructions

1. Place the **Aquamar Surimi Sticks** bars in a deep container, add the Worcestershire sauce, soy sauce and lime juice.
2. Marinate for 30 minutes.
3. For weathered: separate the whites from the yolks.
4. Beat egg whites until nougat, add the yolk, salt, and pepper.
5. Leave the mixture separately.
6. Remove the marinated surimi bars, pass through flour and the egg mixture to coat and cover the entire bar.
7. Heat the oil in a frying pan then fry the battered bars.
8. Drain the remaining oil to serve.

AQUAMAR

Aquamar, Inc. | 888.481.0302 | www.aquamarseafood.com