



Three Cup Tempura Fish Cocktails

Ingredients:

- 1 packet **Pacific West Tempura Fish Cocktails**
- 1 packet White Crab Mushroom
- 6 thinly sliced ginger
- 1 bulb peeled garlic
- 50g Thai Sweet Basil
- 2 Red Chilli, seeds removed and roughly cut
- 1 sprig Spring Onion, cut into 2 inches long
- 2 tbsp Cooking Oil

Seasoning:

- 2 tbsp Oyster Sauce
- 2 tbsp Sweet Soy Sauce
- 1 tsp Black Soy Sauce
- 1 tbsp Sesame Oil

Method:

1. Preheat oil to 180°C. Deep Fry Tempura Fish Cocktails for 3 to 4 minutes or until golden brown. Set aside.
2. Heat a wok, add in cooking oil. Then, stir fry garlic and ginger slice until fragrant.
3. Add white crab mushroom, red chilli, spring onions and Thai sweet basil.
4. Then, add all the seasonings and 3 tbsp of water. Continue to stir until all ingredients are well mixed.
5. Add Pacific West Fish Cocktails and stir until they are fully coated with other ingredients and serve immediately.

