



### **Crispy Fried Sea Bass Fillet with a Chili Cheese Hollandaise Sauce**

500g	Sea bass fillet cut in small cube
10g	Green Chili Padi (Birds eye Chili)
5g	Curry Leaf
30g	Chopped Red Onion
200g	Tempura Flour
20g	<b>HACO Hollandaise Sauce</b>
100g	Grated Cheddar Cheese
700ml	Oil for frying
40g	Butter
250ml	Milk
	Salt & Pepper to taste

- Add the **HACO Hollandaise Sauce** with the milk and mix well. Bring to the boil in a saucepan, add in the butter and cheese and stir for 2-3 minutes till the cheese has melted.
- Season the sea bass fillets with the salt and pepper, coat with the tempura flour and fry in a wok with hot oil till cooked. Remove and set aside on a paper kitchen towel to drain off the excess oil. Set aside.
- Chop the onion, chili padi and curry leafs till fine, and fry in a hot pan with a little oil till fragrant. Pour in the HACO Cheese Hollandaise mixture in the pan with the curry leaf, onion and chili padi and mix well. Adjust the consistency with a little milk if you find the mixture to thick.
- Place the fried sea bass fillet on a serving plate, pour the chili cheese hollandaise sauce over the fried fish and serve. Best eaten with steamed rice.