Coconut almond fish with cocktail sauce
RECIPE

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COOK TIME	15 mins
PREP TIME	15 mins
SERVES	4 x

Coconut Almond Fish with Cocktail Sauce

INGREDIENTS

- 4 cups (540 g) pieces fish
- 3 eggs (whisked)
- 1 packet (250 g) shredded coconut
- 1 packet (230 g) flaked almonds
- 3 cups (750 ml, 24 fl oz.) coconut oil
- 1 jar MasterFoods™ Seafood Cocktail Sauce
- 1 Tsp MasterFoods™ Tomato Sauce
- 1 Tbsp egg mayonnaise

METHOD

1. In a food processor whizz the almonds and shredded coconut to make a crumb.
2. Coat small cut pieces of Fish with whisked egg, then the crumb.
3. Shallow fry in coconut oil until crispy.
4. Serve in a basket with a small ramekin of MasterFoods™ Seafood Sauce mixed with extra MasterFoods™ Tomato Sauce and egg mayonnaise.
5. This is perfect to pass around or have on the table all summer. It's great also with leftover seafood and salmon.

Source URL:
https://www.masterfoods.com.au/recipes/coconut-almond-fish-with-cocktail-sauce