## Paramount MSC Coated Whitebait with Festive Dip



## Ingredients

Product	Quantity
MSC COATED WHITEBAIT 18 x 454g	454.00 g
Yeo Valley 0% Fat Crème Fraîche 200g	300.00 g
Ground Cinnamon	0.50 g
Pomegranate	0.50 g
Juice Press Zest Orange Juice from Concentrate 500ml	1.00 g
Gourmet Garden Parsley Lightly Dried Seasoning 8g	1.00 g

Serves: 4

## Allergy Information





































**Dietary Information** 









Reference In	ntake				
Each serving contains:					
Energy	Fat	Saturates	Sugars	Salt	
<b>1138.86</b> kJ <b>270.23</b> kcal	<b>7.86</b> <sub>g</sub>	<b>1.59</b> <sub>g</sub>	<b>5.75</b> <sub>g</sub>	<b>1.38</b> g	
14%	11%	8%	6%	23%	
	of you	r daily reference i	ntake.		

Nutritional Summary	
Energy	1138.86kJ 270.23kCal
Protein	21.39g
Carbohydrates	27.35g
of which sugars	5.75g
Non Milk Extrinsic Sugars	Og
Fat	7.86g
of which saturates	1.59g
Fibre	0.98g
Salt	1.38g
Sodium	Og
Iron	Omg
Calcium	99.02mg
Zinc	Omg
Folate	0µg
Vitamin A	0µg
Vitamin C	0.02mg

## Method & Recipe Notes

 $Cinnamon \ \& \ Pomegranate \ Dip \ 1. \ Decant \ the \ crème \ fraiche into \ a \ mixing \ bowl. \ 2. \ Add \ the \ \% \ teaspoon \ of \ cinnamon \ and \ pomegranate \ jewels/ \ seeds \ and \ mix \ well. \ 3.$ Cover & place into the refrigerator until ready to serve. MSC Coated Whitebait 1. Preheat deep fat fryer oil to 180 °C. 2. Cook the whitebait from frozen for 2-3 and 2-3 of the control of the refrigerator until ready to serve. The control of the refrigerator until ready to serve. The control of the refrigerator until ready to serve. The control of the refrigerator until ready to serve. The control of the refrigerator until ready to serve. The control of the refrigerator until ready to serve. The control of the refrigerator until ready to serve. The control of the refrigerator until ready to serve. The control of the refrigerator until ready to serve. The control of the refrigerator until ready to serve. The control of the refrigerator until ready to serve the refrigerator until rminutes. 3. Drain thoroughly before serving. To finish the dish, place cooked whitebait onto serving platter/ plate, scatter the whitebait with the chopped parsley and serve with a dipping pot of spiced crème fraiche finished with orange zest.

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