



Crispy Cream Dory Sandwich

INGREDIENTS

1 piece (350g) *SEAKING Unseasoned Pangasius Fish Fillet* (cream dory fillet), cut into 4 pieces
3/4 cup mayonnaise
1 teaspoon Dijon mustard, plus extra for spreading on bread
1/2 teaspoon lemon juice
1 teaspoon fresh dill, chopped
1/2 teaspoon fresh tarragon, chopped
salt and pepper, to taste
200 grams shrimp, boiled, peeled, and chopped into bite-sized pieces
200 grams Japanese crabstick (kani), shredded
salt and pepper, to taste
1/4 cup flour
corn oil, for deep-frying
8 slices rye bread
4 leaves romaine lettuce
1 salad tomato, sliced
2 hard-boiled eggs, sliced
1 cup alfalfa sprouts

COOKING PROCEDURE

Prepare the seafood mixture: Combine mayonnaise, mustard, lemon juice, and herbs in a mixing bowl. Season with salt and pepper.
Add chopped shrimp and shredded kani. Mix well and set aside.
Season cream dory fillet with salt and pepper. Dredge in flour, then deep-fry in hot oil until crisp, about 3 minutes. Drain on paper towels to remove excess oil.
Spread a thin layer of mustard on each slice of bread and warm slightly in an oven toaster, if desired.
Assemble the sandwiches: Layer lettuce leaves, seafood mixture, and fried dory on one slice of bread. Top with tomato slices, hard-boiled egg, and alfalfa sprouts. Cover with another slice of bread and secure with a mini bamboo skewer. Repeat with remaining ingredients to make a total of 4 sandwiches.