Snacks / New Zealand

Whitebait fritters

Whitebait bound with egg and fried as a thin cake, with lemon and nothing else.

Time 30 min **Servings** 4

What you'll need.

- ☐ 500 g Whitebait
- ☐ 2 tbsp Flour
- ☐ 2 piece Lemons
- ☐ Salt and pepper — to taste
- ☐ 4 piece Eggs
- ☐ 60 g Butter
- ☐ 4 slice White bread — to serve

Let's make it.

01 Rinse the whitebait in cold water and drain it in a sieve for ten minutes.

02 Pat the whitebait dry with a cloth; excess water stops the fritter setting.

03 Whisk the eggs with the flour, salt and pepper until smooth and lump-free.

04 Fold the whitebait into the egg mixture gently, taking care not to crush it.

05 Melt the butter in a pan over medium heat until it just sizzles.

06 Pour in a ladle of the mixture and spread it into a thin round a centimetre thick.

07 Fry a minute and a half a side and serve with lemon and buttered bread.

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