

Air Fryer Fish Sticks with Mashed Potatoes and Spicy Soy Mayonnaise

Serves 4

INGREDIENTS

500 g halibut
500 g potatoes
1 spring onion
½ tsp chili flakes
1 tsp soy sauce
Juice and zest of 1/2 Lime
2 egg yolk
1 tbsp yellow mustard
150 ml vegetable oil
60 g butter
250 g peas
100 ml chicken stock
2 tbsp sesame oil
100 g flour
100 g panko bread crumbs
3 eggs
2 tbsp white sesame
2 tbsp black sesame
Salt
Pepper
Spring onion for serving



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METHOD

How to use the Air Fry programme with the Home Connect app:

Simply switch the oven on through the *Home Connect app* and choose your connected appliance. Scroll down to **Control** settings and select the **Air Fry programme** in **Heating mode**. Set the temperature and baking time and start preheating the oven. Receive status updates and notification in the Home Connect app while easily controlling the oven remotely. Save frequently used programmes like **Air Fry** in your *Home Connect Favourites* for easy access.

1. For the remoulade, finely slice the spring onions. Whisk yolks and mustard until frothy (with a hand blender). Slowly add oil while continuously blending, until the remoulade starts to thicken and becomes creamy. Depending on the size of the egg yolks you might need more vegetable oil. Stir in sliced spring onion, half of the sesame oil, chili flakes, soy sauce, and lime juice and zest. Season with salt and pepper.
2. Peel potatoes, cut in pieces and bring to a boil in salted water on **Induction Hob level 9**, then let simmer until tender **on level 6** for approx. 15 – 20 minutes. Drain water, then add peas, butter, and chicken stock. Mash until creamy and season with the remaining sesame oil, salt, and pepper.
3. Cut heilbutt into equal-sized pieces, approx. 3 cm/1.24 in. wide and salt to taste. Mix flour and sesame seeds in a deep plate. Add flour and eggs to two other separate deep plates. Lightly beat eggs. Dip fish on both sides into flour first, then eggs, then panko sesame mix, coating thoroughly.
4. Place breaded fish fingers on the Air Fry & Grill Tray, place in the oven without preheating on shelf level 2 and **air fry for 12 - 15 minutes at 200°C**, until golden brown.
5. Serve with the mash and the spicy soy mayonnaise. Enjoy!