

# Vegetarian Fish Skin Recipe

Looking for a crispy, flavourful, and plant-based snack? Try this **Vegetarian Fish Skin Recipe!** Made with simple ingredients like rice paper and seaweed, this dish mimics the texture of traditional fish skin while being entirely vegan. Lightly fried to perfection and seasoned with your favourite spices, it's a delightful treat that's easy to make and perfect for satisfying your crunchy cravings. Whether you're a vegetarian, vegan, or just exploring new snacks, this recipe is a must-try!



Sample Recipe

	Recipe serves	Prepared for
	1	1

Ingredient	Amount		Scaled amount	
Rice Paper	1	----	1	----
Seaweed	1	----	1	----
<b>Seasonings :</b>				
Chilli Powder				
Salt & Pepper				
Sour Plum Powder				

Shopping List

Ingredients	Have it	Quantity
Rice Paper	<input type="checkbox"/>	
Seaweed	<input type="checkbox"/>	
<b>Seasonings :</b>	<input type="checkbox"/>	
Chilli Powder	<input type="checkbox"/>	
Salt & Pepper	<input type="checkbox"/>	
Sour Plum Powder	<input type="checkbox"/>	
	<input type="checkbox"/>	
	<input type="checkbox"/>	

## Sample Instructions

1. Take a sheet of rice paper and lightly brush or dab a layer of water on it to soften it slightly.
2. Place a sheet of seaweed onto the softened rice paper, ensuring it adheres firmly and evenly.
3. Let the rice paper with seaweed dry in a well-ventilated area until it becomes crisp again.
4. Use scissors to cut the dried rice paper into small, bite-sized pieces.
5. Heat oil in a pan to medium-high heat (around 170°C). Fry the rice paper pieces until they turn golden and crispy, then remove and drain excess oil.
6. Place the fried vegetarian fish skin in a large bowl and sprinkle with your preferred seasonings (such as chili powder, salt and pepper powder, or sour plum powder). Toss gently to coat evenly.
7. Allow it to cool slightly before serving. Enjoy the crispy texture and unique flavour!

Tips :

- Be careful with the frying temperature to avoid burning.
- Seasonings can be adjusted according to personal preference.

All recipes

