



We fancied a bit of Fish for a change. But decided to 'Pimp' it up a bit. So Indian style Fish and Chips was the result.

Ingredients for the Fish Marinade:-

A reasonable sized fillet of Fish (Cod in our case) Cut into pieces

¼ of a Tsp of Asafoetida

¼ of a Tsp of Fenugreek

½ a Tsp of Hot Paprika

3 Cloves of Garlic, minced to a paste

The Juice of half a Lemon

1 Thumb of fresh Ginger, minced to a paste

½ a Tsp of Cumin powder

Salt & Pepper to season

Method:-

(1) Mix all the ingredients.

(2) Evenly coat the fish and allow to marinade for 20 minutes.

(3) Dredge in the dry batter mix ingredients (See below)

Ingredients for the Batter:-

3 Tbsp of Cornflour

3 Tbsp of Gram Flour

¼ of a Tsp of Asafoetida

¼ of a Tsp of Fenugreek

1 Tsp of Baking Powder

½ tsp of Turmeric

Soda Water

Salt & Pepper to season

Method:-

(1) Mix all the dry ingredients and dredge the Fish to coat.

(2) Set the Fish aside.

(3) Heat a fryer to 170c.

(4) Add Soda Water and whisk to create a thick batter.

(5) Coat the Fish in Batter mix and fry in small batches until they float and the batter looks quite browned.

(6) Drain on kitchen paper before serving.

We dressed ours with a Lemon Caper dressing and fresh Parsley. The flavours of the spices really gave a bit of white Fish a kick! We'll probably not be making plain old Fish & Chips again, any time soon!