



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 marinate 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!