

Curry-battered Fish and Chips with Coriander Ginger Tartare Sauce

Serves 4

4 floury potatoes

1 L sunflower oil

4 x 200 g hake portions

sea salt to taste

½ cup cornflour

1 cup cake flour, plus extra to dust

1 tsp mixed masala (I like Spice Emporium's Bombay Delite)

1 tsp turmeric

1 tsp baking powder

300 ml ice-cold lager

2 Tbsp vodka

lemon wedges, Maldon salt and chopped fresh coriander

to serve

TARTARE SAUCE

200 ml mayonnaise or aioli

1 large pickle, finely chopped (I like Kühne pickled gherkins)

1 tsp capers, chopped

½ thumb ginger, finely chopped

1 clove garlic, finely grated

1 small red onion, finely chopped

juice and zest of 1 lemon

1 tsp dijon mustard

10 g fresh coriander, finely chopped

1 small green chilli, finely chopped

salt to taste

Say it like a Durbanite: 'fush 'n chups'. This batter is so crispy and delicious!

- To make the tartare sauce, combine all the ingredients and adjust seasoning. Set aside in the fridge.
- 2. Peel the potatoes and cut them into thick chips (or wedges). Rinse in cold water to remove excess starch, then pat dry with paper towel.
- 3. Heat the sunflower oil to 160 °C in a deep-fryer or pot. Fry the chips in batches until soft but still pale. Remove from the oil and drain on paper towel.
- 4. Season the hake portions with a sprinkle of sea salt and set aside in the fridge while you prepare the batter.
- 5. In a large bowl, mix the cake flour, cornflour, masala, turmeric and baking powder. Slowly pour in the ice-cold lager and vodka while whisking continuously to form a smooth batter.
- 6. Reheat the oil in the deep-fryer or pot to 180 °C. Fry the chips once more until golden and crispy, then set aside on a plate lined with paper towel to drain.
- 7. Pat dry the fish with paper towel and coat each portion with some extra cake flour. Dip each floured portion into the batter, ensuring they are completely coated.
- 8. Carefully lower the battered fish into the hot oil and fry for about 5 minutes or until the batter is golden brown and the fish is cooked through. Use a slotted spoon to carefully remove the fish from the oil and place it on another plate lined with paper towel to drain.
- 9. Serve the curry-battered fish with the crispy chips, a generous dollop of tartare sauce and lemon wedges. Season with Maldon salt and garnish with coriander.

I make something similar here

