

I?m tagging this as a ?Jewish Recipe? because it is, so fight me!

?The UK tradition of eating fish battered and fried in oil was introduced to the country by Spanish and Portuguese Jewish immigrants, who spent time in the Netherlands before settling in the UK as early as the 16th century.? - From Wikipedia.

Our better recipe is a bit different as Gluten is a no-go here. So we've pottered with batter recipes until we found one we like.

Ingredients:-

2 Eggs, beaten and set aside
Cornflour, as much as you need. See method.
Salt (Kosher if you like) & Pepper, to season
2 Tsp of Turmeric (Cornflour batter looks dreadful without)
2 Tsp of Baking Powder
1 Tsp of Garlic Powder
Soda Water

Method:-

(1) Heat a fryer to 160c.
(2) Mix all the dry ingredients in a bowl.
(3) Dredge the fish in the dry mix and set aside.
(4) Add Soda Water and enough Cornflour to make a thin batter.
(5) Dunk the coated Fish in the Egg Wash.

(6) Dunk in the Batter mix and fry in batches.

Served with a few peas, Tartar sauce, a slice of Lemon etc. The price of Fish means this isn?t a cheap treat now. But it was goooooood!!!!