

BATTERED FISH

INGREDIENTS

- 1 box Hake fillets
- ½ tsp. tumeric powder
- 2 tbls. Lemon juice
- 1 tsp. crushed garlic
- salt to taste
- 1 tsp. red chillies

Marinate fish in above ingredients.

BATTER

- 1 cup flour
- ¼ cup maizena
- ½ tsp. salt
- 2 tbls. oil
- pinch of bicarb
- ½ tsp. egg yellow

Mix above ingredients together and make a paste with warm water.

Dip fish in batter and fry in shallow oil on low heat until crispy.

Serve with chips, coleslaw and rotis.