

Posted on 17 September 2012

by Andrew Paderes, Head Chef at The Gramercy Restaurant

Fish and Chips with Tartare Sauce

Ingredients

Hake Loin - 200g
Oil for frying - 2-3 cups
Salt and Pepper to season
Lemon – half
All purpose flour - 1 cup
Ice cold water - 1 cup
Egg - 1 pc
Fries - 100g
For Tartare: Mayonnaise - 1 cup
Chopped shallot - 3 tbsp
Chopped Parsley - few sprigs
Lemon juice - 2 tbsp
Chopped capers - 1/4 cup
Salt and pepper to season
(in a bowl, mix all ingredients and refrigerate)

Preparation

1. Season the fish with salt and pepper. Squeeze some lemon juice on it. Meanwhile, heat the oil in a deep pot
2. In a bowl, beat the egg until fluffy, Slowly whisk in the flour and cold water alternately. Save some flour for dredging the fish
3. Make sure the fish is dry. Dredge in the remaining flour, then dip in the prepared batter
4. Using a tong, lift the fish over the oil. Slowly dip the fish and release slowly. Fry until golden brown and place on a paper towel to drain the excess oil
5. Place over cooked French fries with some tartar sauce

Cooks Note