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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
