



# Fish and Chips with Preserved Lemon Tartare Sauce

NIBBLEDISH CONTRIBUTOR

## Ingredients

**\*\*Fish and Chips\*\*** - Your fish of choice, any firm fleshed white fish will do. - Prawns (optional) - Frying Potatoes **\*\*Turmeric Beer Batter\*\*** - Plain flour - Salt and White Pepper - Turmeric Powder - Asfoetida Powder (substitute garlic powder or just leave it out) - Light-flavoured Beer (it doesn't really matter what kind but I wouldn't use a stout or heavy ale). **\*\*Preserved Lemon Tartare Sauce\*\*** - Good quality prepared mayonnaise (I think a commercial mayonnaise is better than homemade for this purpose. I use Hellman's, also known as Best Foods) - Preserved lemons (look for my other recipe) - Gherkins - Capers - A shallot (eschallot) - Italian Parsley

## Instructions

**\*\*Long Title:\*\*** Turmeric Beer Battered Fish and Chips with Preserved Lemon Tartare Sauce This is a recipe I came up with today to use the preserved lemons I made. 1. Start by making the batter. Sift together about a cup of flour (more if a large amount of batter is needed), a heaped teaspoon of turmeric, a pinch of asfoetida powder (or about a teaspoon of garlic powder), salt and white pepper. Remove about two tablespoons of the flour mixture and reserve. Whisk in the beer until you get a thick batter consistency. Set aside for up to an hour to thicken and to let the turmeric colour develop. 2. To make the tartare sauce (you can make this in advance) finely chop a shallot, two tablespoons of gherkins, a teaspoon of capers, the rind of three preserved lemon quarters and around two tablespoons of fresh parsley. Mix together with about three quarters of a cup of mayonnaise. 3. Peel and cut your potatoes into chips. You don't want french fries so don't cut them too thin. Soak in some water to take away some of the starch and then dry on a tea towel. Getting the chips dry is the secret to a crispy chip. 4. Peel your prawns, leaving the tails intact (if using) and skin and dry your fish). I cut some deep diagonal cuts in the legs side of the prawns because I didn't want them to curl too much when frying. The prep is done so wash up and get ready to deep fry. 5. Heat your oil to around medium high. You don't want it too hot or everything will brown before it is

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cooked. 6. Start with the chips, as you don't want pieces of burnt batter floating around amongst your chips. Deep fry until the chips are done and turn a light golden brown. Drain on some newspaper and toss with lots of salt and a little pepper. 7. Dredge the prawns and fish in your reserved flour and, dip in the batter and deep fry until cooked through. The batter should turn a beautiful golden colour from the turmeric and the cooking. You don't want it to be too brown. Drain on more newspaper and season again. 8. Serve immediately with the preserved lemon tartare sauce. I just had this for lunch and it did wonders for my hangover. I would normally have had a beer with this, but I didn't think I could handle it at that exact moment...