

JILLY'S FISH PIECES IN BEER BATTER

WAKKERSTROOM SPECIAL FOR FOOD STALL

INGREDIENTS

1. 250 ML CAKE FLOUR
2. 1 EGG YOKE
3. 1 EGG WHITE
4. 5 ML SALT
5. 15 ML OIL
6. 340 ML BEER

TO PREPARE BATTER

1. MIX ALL INGREDIENTS TOGETHER, EXCEPT EGG WHITE.
2. BEAT EGG WHITE UNTILL STIFF AND FOLD INTO SMOOTH BATTER MIX.
3. SEASON WITH EXTRA SALT AND PEPPER.
4. DIP PRE-SEASONED STRIPS OF FISH (USE FISH SPICE OR LOUISIANA CAJURN OR CHILLIES ETC) IN BATTER AND FRY IN PRE-HEATED CANOLA OIL.
5. SERVE AS SOON AS EXCESS OIL HAS BEEN DRAINED WITH LEMON QUARTERS AND CHIPS OR CRISPS.

(ELECTRONICALLY IMMORTALIZED BY MATHIAM SMIT ON 28 MARCH 2013)