

THE TRIBUTE

BATTERED FRIED FISH

MEDIUM / SERVES 4 PEOPLE
SERVE AT SPECIAL
OCCASIONS WITH
9 LIVES RESERVE SAUVIGNON BLANC

INGREDIENTS

4 cuts of skinless fish, about 7oz each one, 4 potatoes, thoroughly washed, 1 lemon, sliced, Salt, Pepper, Olive oil, Oil for frying

FOR THE BATTER

**1 egg, 1/2 cup of cold water, 1 cup of plain flour,
4 spoons of self-raising flour**

Place the cat-sized potatoes in their skins onto a baking tray. Drizzle a whisker of olive oil and oregano on top. Place in a pre-heated 356°F oven and cook until their skins turn crispy. Take a well-deserved cat nap while you wait.

Place all the other ingredients in a bowl and beat the mixture with your paw until it's consistent. Resist the urge to nibble the fish as you dip each piece into a bowl of flour and then into the battered mixture.

Make sure that you generously cover each piece of fish when dipping. The thicker the layer of batter, the tastier the final dish will be. Get sizzling and shaking as you fry the battered fish into a pan of very hot oil.

Watch and let your mouth water as they turn a luscious golden colour. Drive your guests wild with rich, fishy smells as you serve with the potatoes and delicious cuts of lemon.

Pro tip: Dip your paw into the batter mix to check that it's really cold before you add the fish and fry.