

★ U.K. ★ BBQ ★ Week ★



Shallow Fry
Use a frying
pan or
Weber GBS
Griddle



Final Temp
74°C/165°F



1hr 20mins



£13



4 serving

RECIPE

Baja Fish Taco



INGREDIENTS

For the batter

200g rice flour	1 tsp chilli powder
100g plain flour	½ tsp dried oregano
1 egg, beaten	200ml sparkling water or light beer
1 tsp baking powder	
1 tsp fine salt	

For the fish

500ml rapeseed oil, for frying	pin boned, cut into 8 evenly sized rectangular pieces
1 large Pollack fillet, skinned and	100g rice flour

For the lime aioli:

1 small clove garlic, peeled	½ tsp English or Dijon mustard
sea salt and freshly ground black pepper	1 tbsp lime juice
1 large free-range egg yolk	125ml sunflower or rapeseed oil

For the pico de gallo

300g ripe vine tomatoes	1 tsp freshly ground black pepper
2 medium red onions, diced	1 tsp sugar
½ bunch of coriander	Juice of 2-3 limes
1 tsp sea salt	1 tsp rapeseed oil

To serve:

8 corn tortillas	100ml pico de gallo
100g lime aioli	1 jalapeno chilli, finely sliced
½ head of white cabbage, finely chopped	handful of coriander
	4 limes quartered

METHOD

1. Make the pico de gallo and lime aioli in advance.
2. **For the Pico de Gallo** – Quarter the tomatoes. Remove the cores and dice in to 5mm pieces. Add the diced red onions, coriander and jalapeno. Add salt and pepper to taste
Once you're happy with the flavour, mix in the sugar. Add lime juice to taste and the oil. The mixture should be salty, sweet, zingy and slightly spicy
3. **For the Lime Aioli** – Crush the garlic mix in the salt and then thoroughly combine with the egg yolk. Mustard, lime juice and pepper. In a slow steady stream, whisk the oil in to the egg mix, a few drops at a time to start, then in small dashes, whisking in each addition to properly emulsify before adding more. By the time you have added all the oil, you should have a thick glossy, wobbly aioli. Add more salt, pepper, mustard or lime juice to taste.
4. Make the batter by mixing the flours, egg, baking powder, salt, chilli powder and oregano. Slowly add the sparkling water or beer and whisk until you have a batter-like consistency.
5. Dip one piece of fish at a time into the rice flour. Using tongs, dip the fish in the batter and place the fish in the hot oil. Keep well away from your body. Cook in batches of four for approx. 4 minutes or until cooked. Repeat with the other pieces.
6. Assemble your tacos by warming the tortillas, place a dollop of aioli on them, followed by the fish, cabbage, pico de gallo, a couple of slices of jalapeno and some coriander. Add a squeeze of lime juice.

Recipe from Breddos Tacos copyright Nud Dudhia & Chris Whitney 2016