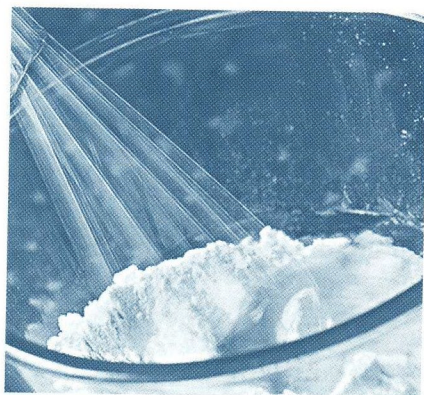


serves 4 | prep 15 minutes | cook 20–25 minutes

# FISH FRITTERS



generous  $\frac{3}{4}$  cup all-purpose flour,  
plus extra for dusting  
pinch of salt  
1 egg, beaten  
1 tbsp olive oil  
 $\frac{2}{3}$  cup warm water  
1 lb 8 oz/675 g white fish fillets, such  
as well-soaked salt cod, angler fish  
or cod  
sunflower-seed oil, for deep-frying  
lemon wedges, to garnish

TO SERVE  
aioli  
radishes

To make the batter, put the flour and salt in a large bowl. Make a well in the center and pour in the egg and olive oil. Gradually add the water, beating constantly and drawing the flour from the side into the liquid, to form a smooth batter.

Remove and discard any skin and bones from the fish fillets and cut the flesh into 2-inch/5-cm chunks. Lightly dust with flour.

Heat the sunflower-seed oil in a deep-fat fryer, large, heavy-bottom pan, or wok to 350–375°F/180–190°C, or until a cube of bread browns in 30 seconds. Dip each fish piece into the batter to coat and deep-fry in small batches for 5 minutes, or until crisp and golden (if you deep-fry too many pieces at one time, the oil temperature will drop and the batter will be soggy). Remove with a slotted spoon and drain on paper towels.

Serve the fish fritters hot, garnished with lemon wedges, and accompanied by aioli and a bowl of radishes.



