

Beer Battered Fish Tacos with Tomato and Kiwi Salsa and Yoghurt Lime Crema

Serves 4-6

For the Cabbage Salad:

1 small head white cabbage, shredded
1/4 red onion, thinly sliced
1/4 cup roughly chopped coriander leaves,
Salt and pepper
Juice of 1/2 lime

For the Tomato and Kiwi Salsa:

1 cup cherry tomatoes, finely chopped
1 kiwi fruit, finely chopped
1/2 red onion, finely diced
2 tablespoons coriander leaves, finely chopped
Juice of 1 lime
1/2 teaspoon agave
Salt and pepper

For the Yoghurt Lime Crema:

1/2 cup thick Greek yoghurt
Juice and zest of 1 lime
Salt and pepper

For the Beer Batter and Fish:

1 cup plain flour
1/2 teaspoon ground cumin
1/2 teaspoon onion powder
1/2 teaspoon smoked paprika
1/4 teaspoon ancho chilli powder (or your favourite chilli powder)
1/2 teaspoon fine sea salt
1 teaspoon garlic powder
300ml beer (any sort)
1/4 cup sunflower oil
12 small fillets of fish (I used *Yellow Eye Mullet)

To Serve:

Twelve warm flour tortillas, lime wedges, hot sauce and plenty of cold, cold beer.

Make the Cabbage Salad:

Put the cabbage, onion and coriander into a large serving bowl. Spritz with lime juice and sprinkle generously with salt and pepper. Toss gently and set aside.

Make the Salsa:

Put the lime juice, agave, salt and pepper into a serving bowl and whisk until thoroughly mixed. Add the tomatoes, kiwi fruit and onion and toss. Sprinkle with coriander leaves, toss again and set aside.

Make the Crema:

Put all the ingredients into a small serving bowl, stir and set aside.

Make the Batter:

Put the flour, cumin, onion powder, smoked paprika, chilli powder, salt and garlic powder into a mixing bowl and stir to combine. Pour in the beer and whisk to mix. The batter should be the consistency of pouring cream.

Fry the Fish:

Heat a nonstick frying pan over medium-high heat and add the oil. Once the surface of the oil starts to shimmer, dip the fish fillets into the batter, coating them completely, and fry them for about 2 - 3 minutes on each side until they are golden and crispy. Cook the fish in batches until they are all cooked, leaving them to drain on a wire rack set over a baking tray as you remove them from the pan. Keep the fish warm in a low oven until all the fish is cooked.

To Serve:

Put a piece of crispy, golden fish into a warm flour tortilla. Add some cabbage salad, tomato and kiwi salsa and top with a dollop of yoghurt lime crema. Add an extra squeeze of lime and a drizzle of your favourite hot sauce and apply to face.