



# Fish tacos | Tacos de Pescado

Recipe by Rosa Cienfuegos



Makes 16



1 hour

## INGREDIENTS

### Fish

- 600g skinless firm white fish fillets, such as barramundi, cut into strips about 8cm long and 3 cm thick
- Vegetable oil, for deep-frying

### Batter

- 250g (9 oz) plain (all-purpose) flour
- 1 teaspoon baking powder
- 1 teaspoon table salt
- 1 teaspoon freshly ground black pepper
- 1 egg
- 250ml (1 cup) lager

### Pico de Gallo (fresh salsa)

- ½ white onion, finely diced
- 4 fresh green jalapeno, serrano or Thai chillies, finely chopped
- Handful of coriander (cilantro) leaves, finely chopped
- Juice of 2 limes
- 1 teaspoon table salt
- 3 tomatoes, cut into 1 cm (½ in) dice

### To serve

- 16 Tortillas
- ¼ cabbage (green or purple), shredded
- Chipotle mayonnaise

## DIRECTIONS

**Salsa:** Place the onion, chilli and coriander in a bowl, add the lime juice and salt and gently stir until the salt is fully incorporated. Stir through the tomato.

Place all the batter ingredients in a blender and mix until combined, thick and smooth. Transfer to a shallow bowl, add the fish and turn to coat.

Heat the oil in a deep-fryer or large heavy-based saucepan over medium-high heat to 190°C on a kitchen thermometer. To check it's hot enough, drop a small amount of the batter into the oil – if it floats to the surface and starts bubbling, you're good to go!

Working in batches, lift the fish from the batter and gently lower it into the hot oil. Slowly fry for about 4 minutes, until lightly golden. Remove and drain briefly on paper towel.

Serve immediately, piling the fried fish into the tortillas with the cabbage, pico de gallo and chipotle mayo.



## Afternoons

with Joel Rheinberger

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