

Fish Pakora

Indian Fish Fingers (well sort of)

Hari
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Ingredients

400g white fish loin, cut into large chunks

Marinade

1 tsp garam masala

½ tsp salt

Juice from ½ lime or lemon

1 tbsp ginger, grated

2 cloves garlic, pounded

1 chilli, finely chopped

Batter

100g gram flour, sieved

1 tsp baking powder

½ tsp salt

1 tsp carom seeds
(alternatively use cumin seed)

1 tsp chilli powder

Handful coriander, chopped

Water

Rapeseed oil for frying



Method

- 01** Remove moisture from the fish by drying on kitchen paper.
- 02** Make up a marinade paste with the lime/lemon, salt, ginger, garlic, garam masala and chopped chilli. The marinade should be a dry paste.
- 03** Rub the marinade all over the fish and leave refrigerated for at least 30 minutes but the longer the better.
- 04** Sieve the gram flour into a separate bowl and add carom seeds, salt, coriander, chilli powder, baking powder and a little water to make a thick batter. Beat to aerate the mixture.
- 05** Heat oil in a wok or karahi to a medium heat. (Note: if the oil is too hot the batter will cook too quickly and the fish will remain uncooked.)
- 06** Dip one of the marinated fish pieces into the batter to cover and very gently place in the hot oil. Leave to cook for about three minutes, use a slotted spoon to move the pakora around.
- 07** Once crisp and golden brown remove and set on some kitchen paper.
- 08** Taste to check the seasoning, adjust if required.
- 09** Continue to cook the rest in small batches.
- 10** Serve with salad and a wedge of lemon

Served with

I have always been very clear about my love for the fishfinger sandwich and although this should be served to your adoring friends as a nibble with a spiced yoghurt dip - I have been know to throw these into a bap with some chilli sauce and curl up on the sofa and just be in my happy place!

More on this recipe

<http://www.harighotra.co.uk/fish-pakora-recipe>

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