



Julia's Cuisine

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Main Course/Fish and Seafood

Webpage:
<http://www.juliascuisine.com/>

Crispy Cod Nuggets with Cajun Alioli

Serves 4
Prep time: 20 minutes
Cook time: 8 minutes

Ingredients

For the fish:

1lb/500 grams cod fillets, skin removed and cut into bite sized pieces
1 1/2 Cups/190 grams flour
1 Teaspoon garlic powder
1/2 Teaspoon onion powder
1/4 Teaspoon paprika
1 Teaspoon salt
1 1/4 Cups/300 ml beer
2 Cups/480 ml vegetable oil for frying

For the easy alioli:

1/3 Cup/75 grams mayonnaise
1 Teaspoon Dijon mustard
1 Teaspoon lemon juice
1 Clove garlic, crushed
1 Teaspoon Cajun seasoning

Method

For the alioli:

Mix together the mayonnaise, Dijon mustard, lemon juice, garlic and Cajun seasoning. Stir well and set aside.

For the fish:

Dry the fish with paper towels and set it aside.

In a large heavy bottomed skillet, heat the oil over a high heat.

In two shallow bowls, divide the flour. Put 1/2 cup of flour in one bowl and the remaining 1 cup of flour in another bowl. To the one cup of flour add the garlic powder, onion powder, paprika and salt. Give a good stir. Gradually add the beer to the bowl with one cup of flour. Whisk as you pour until you have a batter that's a little thinner than pancake batter.

First, pat dry the fish, coat the fish in the flour then completely coat in the batter.

Drop into the oil and cook for about 2 minutes and then turn them over to finish cooking for another 2 minutes or until golden and crispy. Remove from pan and drain on paper towels.

Serve with Cajun Alioli.