

# Spanish Mackerel in Tempura Batter



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### **Ingredients** (Serves 6)

1.5kg spanish mackerel fillets  
(suitable for most tropical species)  
Soya sauce  
Sweet soya sauce  
 $\frac{1}{2}$  thumbsize of ginger, grated

4 cloves garlic, crushed  
Sesame seed oil  
Plain flour  
Cornflour  
1 teaspoon tumeric  
1 teaspoon garam marsala

### **Method**

**Preparation** – Cut the fillet into bite size pieces and marinate in a mixture of the two soya sauces (  $\frac{1}{3}$  sweet,  $\frac{2}{3}$ plain), ginger and garlic. Use enough soya sauce to fill the bowl and top up with water, allow to marinate for at least one hour.

**Batter** – Mix together  $\frac{1}{2}$  plain flour and  $\frac{1}{2}$  cornflour with the tumeric, garam marsala, 1 teaspoon sesame seed oil and enough water to make a thin batter. Strain the fish, keeping the marinade. (This can be made into a sauce by putting it in a pan, bringing it to the boil and adding 2 teaspoons of cornflour mixed with water).

Batter the fish and deep fry at a high temperature until the batter is just past golden. Drain the fish on kitchen paper.

### **Serving**

Serve on a bed of rice with the sauce made from the marinade. Hand garnish with fresh spring onions, leaving lots of green on the onions.