

FISH TACOS

On our recent minimoon in Cornwall, fish tacos became the staple diet of my new husband. Available in almost every beachside eatery, this recipe pays homage to his favourite version, devoured in St. Agnes. Share them out for a snack or starter, or serve 3 as a substantial main course. Not only are the 100% corn tortillas recommended here gluten free, but they are also more authentically Mexican.

Makes 10

Ingredients

Rapeseed Oil, *for frying*

Plain Gluten Free Flour, *for dusting*

400g Pollock, Haddock or Cod

10 small Corn Tortillas

6 Radish, thinly sliced

2 Spring Onions, chopped

30g Fresh Coriander

2 Fresh Limes, quartered

Sea Salt, *for seasoning*

2 tablespoons Mayonnaise

1 tablespoon Sriracha Sauce

For the Pickled Cabbage

½ Small Red Cabbage, shredded

125ml Water

125ml Cider Vinegar

1 teaspoon brown sugar

½ teaspoon salt

For the Tempura Batter

40g Cornflour

90g Plain Gluten Free Flour

Generous Pinch of Salt

½ teaspoon Bicarbonate of Soda

125ml Sparkling Water

Method

1. At least 8, and ideally 24, hours before T-Day, prep the pickled cabbage. Whisk together the water, vinegar, sugar and salt. Place the shredded cabbage in jar and pour over the pickling liquor. Seal and leave in a cool place for 8 hours before transferring to the fridge.
2. Next, mix together the sriracha sauce and mayonnaise and store in the fridge.
3. To make the tempura batter mix together the dry ingredients and add the sparkling water, whisking until the consistency is that of single cream.
4. If you have a deep fat fryer, heat to 190c, or heat 2cm oil in a deep frying pan (you can check it's hot enough by carefully drizzling in a little batter, it will sizzle immediately).
5. As the oil heats, cut the fish into about 20 even chunks. Lightly coat the fish in flour, dip into the batter and then place gently into the fryer / pan - **be careful!** Fry for 3 - 4 minutes until golden and crisp. Cook the fish in 2 batches, and allow to rest on kitchen paper before serving.
6. Warm the tortillas in a dry frying pan over a medium heat. Working from the wrap up, add a couple of chunks of fried fish, a generous drizzle of sriracha mayo, a sprinkling of spring onions and radish slices and a spoonful of pickled cabbage. Be generous with the coriander – stalks and all – finish with sea salt and serve with a wedge of lime.