

# Icelandic Cod “Fish and Chips” Tartare sauce

Serves 4



## Fish:

2lb of Icelandic Cod Loin Fillet cut in rectangle approximately 1”X 5”

## Dry Tempura Mix:

3oz Rice Flour  
7oz AP Flour  
3oz Corn starch  
2 Pinch of Salt  
1 tsp Sugar  
8oz baking

## Beer Tempura Batter:

7oz Dry Tempura Mix  
1 Bottle of Beer  
1 egg yolk

## Tartare Sauce:

1/2 cup mayonnaise  
1 small dill pickle, chopped very small (3 tablespoons)  
1 tablespoon fresh lemon juice, plus more to taste  
1 tablespoon capers, chopped, optional  
1 tablespoon chopped fresh dill or 1 teaspoon dried dill  
1/2 to 1 teaspoon Worcestershire sauce  
1/2 teaspoon Dijon mustard, optional  
Salt and fresh ground black pepper

### **For the tartare sauce:**

Combine the mayonnaise, pickles, lemon juice, capers, dill, Worcestershire sauce, and mustard in a small bowl and stir until well blended and creamy.

Season with a pinch of salt and pepper. Taste then adjust with additional lemon juice, salt, and pepper. For the best flavor, cover and store in the refrigerator for at least 30 minutes.

### **For Dry Tempura Mix:**

Mix all ingredients with a whisk for 30 seconds

### **For The Beer Tempura Batter:**

Chill the beer on ice and water for 5min.

Add the beer to the dry mix.

Add egg yolk.

Mix well until ingredients have come together.

(if the mix is too thick add a little of cold water or beer).

Reserve in the fridge.

### **Fried the cod:**

Pre heat the fryer at 375F

Deep the cod in the cold batter and fried right away.

Cod fried should light and fluffy.

**Sprinkle the fish with fresh lemon juice.**

**Serve with coleslaw or Fries with the tartare sauce.**