

Cod Popcorn with Cucumber & Potato Salad



Profitability:

Steps:

Prepare cod batter by mixing flour, baking powder and milk. Whisk until it forms a thick pancake-like batter.

Add diced cod, shallots, spring onions, salt and pepper to mixture. Fold together and put to one side

Rinse and scrub potatoes. Make cylinder shapes using an apple core

Add potatoes to large pan of boiling, salted water, simmer for 15 minutes on low heat until almost cooked. Drain carefully

Heat deep fat fryer to 150°C

Using a teaspoon, put cod in hot oil and cook for 3 to 4 minutes until golden.

Remove cod and drain on kitchen towel.

Combine potato and cucumber together in a bowl. In a smaller bowl, mix the mayonnaise, buttermilk and chives and pour over potato and cucumber.

To Serve

Arrange cod popcorn on plates and serve with the salad

Ingredients:

Plain flour 150g

Baking powder 2 ½ tsp

Milk 125ml

Cod fillet 200g boneless, cut into 1cm cubes

Shallots 2 chopped

Spring onions 2 chopped

Vegetable oil 1l

Salt & pepper pinch

Potatoes 4 large

Buttermilk 2 tbsp

Cucumber 1 peeled and cut into ribbons

Mayonnaise 2 tbsp

Chives 1 bunch, chopped

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