

Alaska Sablefish Indian Fish Fry with Masala



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: Serves 4

Ingredients:

16 portions of Alaska sablefish, 1 to 2 oz. pieces each, skin and bones removed

2 cups of milk

2 each egg yolks

1 oz. salt, for milk

1 cup wondra flour, or super fine flour

1 cup corn starch

2 oz. madras curry

1 gallon of canola oil

Tabletop fryer, or pot fitted with thermometer, set to 350° F

1 cup mayonnaise

1 oz. ras al hanout spice

Salt

Pepper

Lime for squeeze of lime on top, served cut on the final plating

Description:

Recipe by Chef Neal Fraser

INSTRUCTIONS

For the aioli:

Mix ras al hanout with mayonnaise. Season with salt and pepper.

For the Fish Fry:

Soak sablefish pieces in milk for 1 hour. Make a dip with egg yolks and 2 oz. of milk. Put fish in dredge of corn starch, flour and curry. Put fish in egg mix. Return to flour mix. Fry fish at 350° F until golden brown. Garnish plate with aioli in a ramekin, with a slice of lime on the side.

WHY DID I CHOOSE ALASKA SABLEFISH FOR THIS DISH?

Alaska sablefish is one of my favorites. It is super resilient to being overcooked and maintains moisture.