

Ingham Road SEAFOOD

Beer Battered Barramundi **With Horseradish Mayo**

Ingredients:

750gm Barramundi Fillets

1/2 Cup Light Sour Cream

1/4 Cup Whole Egg Mayo

2 tbs Horseradish

1 tsp Lemon Zest
Finely Grated

2 tbs Fresh Parsley
Finely Chopped

1 1/4 Cups Plain Flour

1 Egg Yolk

375ml Beer

Vegetable Oil for Frying

Lemon Wedges to Serve



Combine sour cream, mayonnaise, horseradish, zest and parsley in a bowl and refrigerate
Cut Barramundi into bite-sized pieces and toss in 1/4 cup of flour.

Whisk egg yolk and beer together until well combined.
Sift remaining flour over egg mixture and whisk to form a smooth batter.

Dip floured fish into batter and allow excess to drain away.

Deep fry in batched until golden.

Serve with lemon wedges, mayonnaise and a rocket salad