

HUSS FISHFINGERS WITH TARTARE SAUCE

SERVES 2

Our twist on this classic children's comfort dish has proved to be as much of a favourite with adults as it is with kids. Though huss may be familiar to the older generation – who will know it by its more old-fashioned name of rock salmon – the popularity of this tasty fish has waned dramatically over the past few decades. It comes, though, from a much more sustainable source than the cod used in those frozen supermarket packs of 20 – and it's a lot more flavoursome, too. It goes brilliantly with the tanginess of the tartare sauce in this recipe.

INGREDIENTS

1 cup mayonnaise (see page 4)	Cornish sea salt
1 handful gherkins, finely chopped	2 huss fillets, skinned
1 handful capers, finely chopped	50g plain flour
1 lemon, juiced	2 eggs, lightly beaten
1 bunch of parsley, roughly chopped	2 large handfuls white breadcrumbs
1 bunch of chives, roughly chopped	Oil for deep-frying

- To make the tartare sauce, prepare a mayonnaise according to the instructions on page 4, then spoon into a mixing bowl and add the gherkins, capers, lemon juice, parsley and chives. Combine thoroughly with a spoon or spatula, and season to taste. Cover the bowl with Clingfilm and refrigerate for at least 30 minutes.
- Cut the huss fillets into finger-width strips. Season the flour with sea salt and spread it out on a large plate. Place the beaten eggs in a shallow bowl next to this, and lay out the breadcrumbs on plate alongside the eggs.
- Take each piece of huss and coat it with the flour. Then dip it into the eggs and roll in the breadcrumbs till thoroughly covered.
- Pour at least 7.5cm of frying oil into a deep, wide saucepan, and heat it to a minimum of 180°C/375°F. It will be ready to use when a cube of bread browns in it in 30 seconds.
- Carefully add the strips of fish, a few at a time, to the hot oil. Fry for 2 to 3 minutes until golden-brown. Remove and drain on an absorbent piece of kitchen paper, and keep hot on a pre-warmed dish. Reheat the oil before putting in each fresh batch of fish.
- When all the pieces are cooked, garnish with salad and serve with the tangy tartare sauce.

