

# THE HIVE ULTIMATE FISH BURGER

SERVES 2

The fishfinger sandwich has always been a favourite late-night snack for the time-pressed cook in search of something comforting to eat, but the fish burger – despite being every bit as moreish and taking no longer to prepare – rarely gets a look-in. We at The Hive are on a mission to change that. Our Ultimate Fish Burger uses the finest, freshest cod in a light crispy tempura batter, and is served with a homemade sauce that is a million times better than anything that comes in a jar.

## INGREDIENTS

Homemade tartare sauce (see page 4)	2 200–225g cod fillets, scaled and pinned
3 cups plain flour	2 large soft white burger buns
150ml sparkling water	Iceberg lettuce
Sunflower oil, for deep-frying	

- First, prepare the homemade tartare sauce according to the instructions on page 4 and set aside in the fridge.
- Whisk together 2 cups of flour with the sparkling water to create a thin batter. Set aside.
- Preheat the sunflower oil to 180°C/350°F in a large pan or deep-fat fryer. Spread out the remaining flour and plenty of sea salt on a baking tray, and coat the cod fillet thoroughly with the mixture.
- Dip the floured fillet into the batter and place it in the hot oil, skin side down. Deep-fry for around 4-6 minutes, until the batter is golden and the fish is cooked through. Check to see whether it's piping-hot in the middle by poking in a small knife, then remove and place on a piece of kitchen paper to absorb the excess oil.
- While the fish is cooking, cut the buns in half and arrange the lettuce and homemade tartare sauce on the top section. Place the fish on the bottom section and put the other half on top.
- Serve immediately with chips or sauté potatoes.

