

North Sea Hake Crispy Coated, Seaweed, Smoked Tartar, Marrowbone

Hake

35g Tasting 50g ALC starter, 110g ALC Main

Method:

1. Split the hake tenth ways to get long strips from the skin
2. Dust each strip of hake with meat glue, cling film tight and leave to set

Beer Batter:

Ingredients:

40g	Fecule
40g	Self Raising Flour (Gluten Free)
40g	Cornflour
150ml	Bowland Bitter
2g	Salt

Method

1. Mix all the ingredients well and place in the isi gun
2. Take the hake, season and lightly flour
3. Place into the batter and fry at 180C for 3-4 mins until light and crispy

Mayonnaise

Ingredients:

300g	Pasteurised Egg Yolks
1 ½ ltr	Sunflower Oil
10g	English Mustard
10g	White Wine Vinegar
	Salt & Pepper
	Lemon Juice

Method

1. Put the egg yolks, mustard and vinegar into a blender
2. Blend, then slowly add the oil bit by bit until thick
3. Remove from the blender and season with salt and lemon juice

Smoked Tartar

Ingredients:

60g	Smoked Mayonnaise
10g	Small Capers
10g	Blanched Onions, Finely sliced
5g	Crème Fraiche
5g	Chopped Onions
Lemon Juice & Salt to taste	

Method

1. Mix altogether, season with salt & lemon juice, reserve in the fridge

Pickled Cucumber

Ingredients:

300g	White Wine Vinegar
20g	Toasted Crushed Fennel Seeds
5g	Crushed Pink Peppercorns
10g	Fresh Dill, Chopped
100g	Water
40g	Sugar
1tspn	Citric Acid
2	Drops of Green Food Colour

Method:

1. Mix altogether, bring to the boil
2. Remove from the stove to cool and infuse
3. Once cooled vac 350g of peeled cucumber with 120g pickled liquor
4. Seal tight

Garnish

1. Marrowbone marinated in red wine
2. Seaweed
3. Samphire