



orange chili beer battered fish fingers

After inspiration from the unlikeliest of sources, I decided to play up the flavors in my mind as seen in my orange chili beer battered fish fingers <3



Ingredients

1 tilapia fish fillet, 400g	½ a tablespoon of dried rosemary
1 orange, zest and juice	¾ cup of all-purpose flour
6 cloves of garlic, minced	1 cup of beer
1 tablespoon of soy sauce	½ a tablespoon of black pepper
½ a teaspoon of chili flakes	Salt to taste
1 tablespoon of thyme	Vegetable oil for frying

Method

In a bowl, place your fish together with the chili flakes, soy sauce, orange zest, thyme and orange juice and then let this marinate for 30 min to an hour. Once done, slice them up into your fingers.

For the batter, add the dry ingredients first (flour, thyme, orange zest, pepper, salt) mix it all until completely combined then add your beer bit by bit until you attain the consistency of pancake batter. Add the fish fingers and gently mix them in until completely coated.

Proceed to fry in some oil for 5-8 minutes until the coating turns crispy brown and it cooks through. Once done, remove from the heat and serve.



SERVE WITH: with whatever your heart fancies <3

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/orange-chili-beer-battered-fish-fingers/>