

Codfish with garlic dip

Ingredients

- 1kg codfish
- **450g Tempura Fix (Art. 40074)**
- 500ml water
- 1g black pepper
- 1g turmeric
- Sunflower oil for frying
- **50g Aioli Sandwich Cream (for dipping) (Art. 55132)**

For the garlic dip

- 500g boiled and mashed potatoes
- **100g Garlic Paste (Art. 55014)**
- 50ml extra virgin olive oil
- Salt
- Pepper
- A pinch of nutmeg

Cooking instructions

1. Prepare the batter by mixing 350g of Tempura Fix, water, pepper, and turmeric.
2. Cut the codfish into pieces and pre dust them with the reserved Tempura.
3. Dip the pieces into the batter and fry until golden brown. Remove the codfish and place them on absorbent paper.

For the garlic dip

Flavor the mashed potatoes with Garlic Paste, extra virgin olive oil, freshly ground black pepper, and a pinch of nutmeg.

Serve ideally with freshly fried potatoes and Aioli Sandwich Cream. Replace water in the Tempura with beer for a fluffier batter.