

INGREDIENTS:

- 6 oz Arctic char
- 2 oz beer batter, see recipe
- pickled macerated cherries, see recipe
- tartare sauce, see recipe
- French fries

BEER BATTER INGREDIENTS:

- 1 cup all-purpose flour
- 1/2 cup cornstarch
- 1 teaspoon baking powder
- 1/4 teaspoon beer
- 1/2 cup cornstarch

PICKLED CHERRIES INGREDIENTS:

- 3/4 cup sherry vinegar
- 1/4 cup sugar
- 1 teaspoon coriander
- 1/4 teaspoon crushed red pepper flakes
- 1 lb fresh cherries, stemmed and pitted
- lemon thyme

AÏOLI INGREDIENTS:

- 1/4 cup chopped garlic
- 1/4 cup Dijon mustard
- 1/2 cup egg yolk
- 1 boiled potato, cooked and mashed
- 1/4 cup sherry vinegar
- 4 cups extra virgin olive oil

TARTARE SAUCE INGREDIENTS:

- 1 tbsp chopped capers
- 1 tbsp chopped cornichons
- 1 tbsp chopped parsley

From the
Left Bank
kitchen

FRITURE D'OMBLE CHEVALIER

A French take on a classic fish and chips recipe.

BEER BATTER DIRECTIONS:

Whisk together flour, 1/2 cup cornstarch, baking powder, salt, and pepper. Add beer and stir just until combined. If batter is over mixed, it will be tough. When ready to fry, dredge Arctic char in additional cornstarch then dip in batter.

PICKLED CHERRIES DIRECTIONS:

Bring first 4 ingredients and 3/4 cup water to a boil in a medium stainless-steel saucepan, stirring to dissolve sugar. Reduce heat to medium; simmer 5 minutes. Using a fine-mesh sieve, strain into a medium bowl; return liquid to pan. Add cherries and lemon thyme to saucepan. Simmer until cherries are tender, 3-5 minutes. Transfer cherries and lemon thyme to a 1 quart mason jar. Pour in enough pickling liquid to cover cherries.

AÏOLI DIRECTIONS:

In a mixer with the whipping attachment, add all of the ingredients except the oil. Mix for 3 minutes on high speed. Put the mixer on medium speed and add the oil in slowly until completely incorporated. Add salt and pepper to taste for seasoning.

TARTARE SAUCE DIRECTIONS:

Mix all ingredients with aioli, see recipe above.

WHEN READY TO SERVE:

Heat deep fryer to 365 F. Allow any excess batter to drain away, then slowly and carefully, dip the fish into the hot oil. Fry until golden and crispy, and fish is cooked through, approximately 8 to 10 minutes. The oil temperature will drop a bit, 365 degrees is ideal. Serve with French fries, tartare sauce, and pickled cherries on the side.