

Fish fritters

Churro de pescado is a very appetising snack which the local bars of Santa Cruz prided themselves in making and which, unfortunately, have become industrialised over time, with rare exception. Two fundamental elements to transform them from a bland “*tapa*” into a sublime dish is the quality of the fish -which must be fresh, white, clean and boneless, which can be cut into strips about ten centimetres long by about two centimetres wide- and care in preparing the batter.

Preparation:

Macerate the clean fish, cut into pieces, in the juice of the lemons together with the finely chopped parsley for roughly two hours.

Take half the flour for the dough and add the milk, the whisked egg, beer, white pepper and the spoonful of *vino añejo*, with a little salt, working it with a wooden spoon until a light, liquid and somewhat elastic batter is formed. Leave to settle for roughly fifteen minutes.

Place a frying pan with abundant oil on a medium heat.

Place the rest of the sieved flour mixed with a pinch of fine salt into a suitable container. Coat the pieces of fish with this flour, dip them in the batter and then transfer them straight to the frying pan until golden brown.

Note...

In Tenerife, fish fritters have become one of the “astronomical identity marks” of the fishing village of San Andrés, in Santa Cruz. They are excellent with a beer similar to that used to make them or with a young, Canarian white wine served chilled.



Ingredients:

One kilo of white fish cut into strips as indicated earlier.

2 lemons.

Parsley.

200 grs. of sifted flour (if you do not have a sieve, place the flour in a colander and shaking into a bowl. This gives a spongy batter).

100 cl. of milk.

One egg.

One large glass of beer (in the past carbon or soda water were also used as an alternative).

One spoonful of aged white wine made from the grape (or a fine sherry wine, as an alternative).

Some grains of finely ground white pepper.

Salt.

Olive oil.