

Cool Dogs with Tomato Relish & Harissa Lime Mayo



Serves 4

Prep 30 mins

Cooking 30 mins

Easy

Ingredients

2 medium eggs, beaten
100g plain flour, well seasoned
2 tsp paprika (not smoked)
1/2 tbsp English mustard powder
1 tsp ground turmeric
500g cod loin, cut into 2-3 cm chunks
vegetable oil, for deep frying
4 hot dog buns

3 tbsp harissa-lime mayonnaise
1 lime, zested & juiced
1/2 tbsp Rose harissa
1 onion, finely diced
1 tomato, finely chopped
1 small bunch chives, chopped
1 tsp caster sugar

1. In a small bowl, mix the mayo with the lime zest & juice, harissa & some seasoning.
2. To make the relish, combine the onion, tomato & chives on a chopping board by running your knife through them until they blend together. Put into a bowl, add a drizzle of olive oil, then the sugar and season well.
3. Pour the beaten eggs into a small shallow bowl and the flour mixed with all the spices mixed into another. Coat each piece of fish into the flour, shaking off any excess, then dip into the egg mixture and then back into the flour again, ensuring each piece is well coated. Repeat with the remaining pieces.
4. Fill a deep pan no more than 1/3 full with vegetable oil and heat to 180C or until a cube of bread browns in 30 seconds. Fry the fish pieces, in batches, for 2 mins until the batter is really crisp and deep golden, then drain on kitchen paper.
5. To serve, fill each bun with pieces of fish, drizzle over some harissa-mayo and top with relish.