

Fish Finger Hot Dogs



Serves 4 Prep 30 mins Cooking 15 mins Easy
+1hr chilling (optional)

Ingredients

300-400g skinless & boneless cod, cut into 4 fish fingers
25g plain flour
1 egg, beaten
100g panko breadcrumbs
sunflower oil, for frying

To serve

1 gherkin, finely chopped
4 tbsp mayonnaise
1tbsp lemon juice
lemon wedges,
4 brioche hot dog buns
iceberg or other lettuce, shredded

1. If you have time, lightly season the fish with sea salt flakes up to an hour before coating them, then cover & chill to firm it up. Put the flour mixed with some salt & pepper in a shallow bowl, then the beaten egg and breadcrumbs in another two bowls. Working in batches, coat the fish in the seasoned flour first. then shake off any excess & dip in the egg, followed by the breadcrumbs. Put the coated fish fingers on a plate. Can be done a day ahead & kept chilled overnight.
2. Pour enough oil into a large frying pan so that it covers the base. Heat the oil over a medium-high heat. Fry the fish fingers in batches until golden on each side and cooked through (approx 3-4 mins each side). Drain on kitchen paper. Season with sea salt & transfer to a low oven to keep warm while you make the sauce.
3. Put the gherkins in a bowl and mix with the mayonnaise & lemon juice. Split the hot dog buns. Toast the cut-side under the grill, then spread each roll with 1 tbsp of the mayonnaise mixture, add a handful of lettuce, then a hot fish finger on top. Serve with the lemon wedges for squeezing over.