

Tempura Fish Sliders with Pickled Onion, Apple, & Fennel

Serves 4

Ingredients

8 (2-oz) pieces flakey white fish (1 lb)
6 oz Ponzu sauce

Tempura Batter

1 ¼ cup all-purpose flour
1 cup cornstarch
½ tsp salt
2 egg yolks
2 cups chilled soda water (regular water is fine)

Citrus Yogurt Drizzle

½ c plain Greek yogurt
1 lemon, zested
1 orange, juiced and zested
1 lime, zested
2 tsp honey
½ tsp salt
¼ tsp black pepper
pinch of cayenne (optional)

Coconut oil, for frying

1 (12-ct.) package sweet rolls

Pickled onions, apple, and fennel, recipe follows

Method

Place fish pieces into a sizable bowl and toss with ponzu and coat thoroughly; set aside and allow to marinate for 20 minutes.

In a small bowl mix flour, cornstarch, and salt. In separate bowl whisk egg yolks and cold water. Once you are ready to fry the fish, sprinkle the flour mixture over the egg mix. Tap the flour mixture into the wet, turning the bowl each tap, until just incorporated but **do not over mix!** Batter should be lumpier than traditional pancake batter.

Heat fryer oil to 330°F.

Take fish pieces and make sure to pat them dry completely, then dunk into batter, shake off excess batter and hold end piece in fryer for 2 seconds then drop the fish into the oil (this enables the piece to float versus

immediately sink to the bottom and stick). Fry 5-6 minutes until crispy and light golden brown, flipping halfway through frying, and have reached internal temperature of 145°F. Remove from oil and transfer to wire rack, while frying remaining pieces.

Prepare sliders by cutting rolls in half and toasting the cuts side under broiler or in a pan. Place 1 piece of fish on bottom of each roll then top with pickled onions, apple, and fennel, drizzle with citrus yogurt and place top bun; secure with toothpick if necessary. Serve immediately.

Pickled Onion, Apple & Fennel

Yields about 2 cups

Ingredients

2 limes, juiced
1 ½ tsp apple cider vinegar
1 tsp honey
½ tbsp extra-virgin olive oil
2 tbsp cilantro, chopped
1 small red onion, julienned
1 small bulb fennel, shaved or sliced thin
1 Granny Smith apple, julienned
¾ tsp Salt
¼ tsp pepper

Method

Add to mixing bowl: lime juice, vinegar, honey and olive oil; mix well. Add remaining ingredients, toss to coat. Allow to marinate for at least an hour, stirring occasionally.

WINE PAIRING:

Jean Philippe Cremant de Limoux Rosé

Link to wine: <https://www.abcfws.com/product/114955>

About this wine: Aromas of pink roses and strawberries with a dry finish.