

Less than 1 hour

Serves 4

Share with friends

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

Pickled onions:

- 2 red onions, thinly sliced
- $\frac{3}{4}$  cup (180ml) lukewarm water
- $\frac{3}{4}$  cup (180ml) white wine vinegar
- $\frac{1}{3}$  cup (80ml) sugar
- Canola or sunflower oil, for deep-frying
- 1 cup (250ml) flour
- $\frac{1}{2}$  tsp (3ml) salt
- $\frac{1}{2}$  tsp (3ml) baking powder
- Handful fresh parsley or coriander, chopped
- 1 can (330ml) beer or soda water
- 600g longline kingklip or hake, cut into strips

For serving:

- 8 hot dog rolls, halved
- 1 packet (80g) PnP baby leaf mix
- 1 tsp (5ml) sesame seeds
- Handful fresh coriander
- 3-4 Tbsp (45-60ml) sriracha sauce
- $\frac{1}{3}$  cup (80ml) mayonnaise

Method:

1. Combine pickled onion ingredients and marinate for at least 30 minutes.
2. Heat oil in a pot over medium-high heat.
3. Combine flour, salt, baking powder and herbs and stir through beer or soda water to create a smooth batter.
4. Pat fish dry with kitchen paper and season well.

5. Dip fish in batter and fry in batches until golden.
6. Drain on kitchen paper and lightly season.
7. Fill buns with salad leaves and fish.
8. Sprinkle with sesame seeds and coriander, then top with drained pickled onions.
9. Whisk sriracha and mayonnaise together and serve with hotdogs.