THE J.M. SMUCKER Co

Fish Orly

Add fried potatoes on the side with Fish Orly and you've got India's version of Fish and Chips.

Prep Time	Cook Time	Serves	Difficulty
30 mins	8 mins	3	N/A

Ingredients

- **Marinade:**
- 1 1/2 tbsp (22 mL) lemon juice
- 1/2 tsp (2 mL) salt
- 1/2 tsp (2 mL) ground black pepper
- 1 tsp (5 mL) garlic paste
- 1 lb (454 grams) fish fillets (angler, cod or sole), cut into 1/2" (1.3 cm) wide strips
- **Batter:**
- 1/2 cup (125 mL) **Golden Temple®** No. 1 Fine Durum Atta Flour

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- Salt to taste
- Ground black pepper to taste
- 2 large eggs, beaten
- 2 tbsp (30 mL) water
- 3 cups (750 mL) Vegetable Oil for deep frying

Directions

Mix first four ingredients. Add fish to marinade and mix to coat. Set aside for 30 minutes.

Heat oil in a wok or fryer up to 350˚F (175˚C).

Mix flour, salt and black pepper in a separate bowl. Add eggs and water and mix well.

Dip fish fillets in batter. Carefully drop into hot oil. Fry until golden brown, 3-5 minutes.

Serve hot alone or with choice of chutney.

Images

