

Deep-Fried Fish with Hot Sour Sauce Recipe

Ingredients:

500 g firm white fish fillets
½ teaspoon salt
½ teaspoon finely grated fresh ginger
1 egg white, very slightly beaten
Oil for frying
Corn flour for dusting

Sauce:

1 fresh red chili
1 fresh green chili
½ cup canned Chinese pickles
½ cup pickle juice from can
½ cup water
1 tablespoon sugar
½ teaspoon salt
1 tablespoon corn flour

Method:

Remove all skin and bone from fish and cut into short finger lengths. Sprinkle with salt lightly and rub with fresh ginger. Mix egg white into the fish. Let stand while making sauce. Heat about a cup of oil in a wok. Toss pieces of fish in corn flour a few at a time, until lightly but completely coated. Fry a few pieces at a time over medium heat for a few minutes, until just done. Do not overcook the fish or it will become dry. Drain on absorbent paper, pour sauce over and serve immediately with rice.

Sauce:

Seed and finely slice chilies, shred pickles into fine strips. Heat pickle juice, water, sugar and salt in a small saucepan and when boiling, stir in corn flour mixed with cold water and stir until thickened and clear. Stir in pickles and chilies, set aside, keeping warm.