

RECIPE
FOR

FISH TACOS



INGREDIENTS



GLUTEN FREE OPTION

SERVES 2

- 8 **CASAZUL CORN TORTILLAS**
- 300g White Fish
- 1 tsp Salt
- 1/4 tsp Black Pepper
- 1 Lime cut into 8 wedges to serve
- 1/2 Purple Cabbage finely shredded

Beer Batter:

- 1 cup all-purpose Flour (or g/f alternative)
- 1/2 tsp Salt
- 1/2 tsp Baking powder
- 1/2 tsp **CASAZUL OREGANO**
- 250ml Beer
- 1 Egg (whisked)

Fish Taco MAYO :

- 2 tbsp **CASAZUL CHILPOTLE**
- 75g Mayo
- 2 tbsp Lime juice

METHOD





To make the beer batter:

Combine flour and salt in a large bowl. Blend the beer and egg in a separate bowl, then quickly stir into the flour mixture until combined with a few lumps remaining. Add **CASAZUL OREGANO**.

To make the CHILPOTLE Mayo: Mix together lime juice and mayo in a medium bowl. Gradually stir in the **CASAZUL CHILPOTLE** until consistency is slightly runny.

Cut the fish fillets in half lengthways, so you end up with long fingers. Dust fish pieces lightly with flour. Dip into beer batter, then fry in hot oil until crisp and golden brown. Drain on paper towels.

Building the tacos: Start with a warmed **CASAZUL CORN TORTILLAS**, lay down a base layer of CHILPOTLE Mayo, top that with the fish, next add the red cabbage.

The rest is up to you... you can garnish your tacos with a fresh squeeze of lime, a sprig of fresh coriander, some sliced avocado or whatever you fancy.

COOKING
With Gabriel



Buen provecho!

Please check labels for
allergen information

Food photographer @liriannis
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