



# TASTE THE WORLD RECIPES



## Fish Tacos

Ernesto (Nortec Collective Presents: Bostich + Fussible, Mexico)

### INGREDIENTS

30 corn tortillas  
6 fish fillets cut into strips  
1 cup of flour  
1/4 teaspoon of baking powder  
1 dash of oregano  
1 spoonful of mustard  
1 can of beer  
1 cup of brandy  
1/2 litre of vegetable oil  
Salt & pepper to taste

### METHOD

1. Place the fish fillets in a bowl and dip in brandy, then cover with plastic wrap and refrigerate for one hour.
2. Mix the flour, baking powder, oregano, mustard, beer, a pinch of salt and pepper until you get a light paste.
3. After refrigerating the fillets, drain and submerge them in the paste. Heat up oil in a pan, but not too hot.
4. Carefully fry the fish to a light golden brown, be careful as they burn very easily. Remove them and place them on absorbent paper in order to remove the excess grease.
5. Warm up the tortillas and prepare the tacos with the fried fish.
6. Garnish the tacos with grated raw cabbage vinaigrette, chopped onion, guacamole and, mayonnaise or sour cream.

These tacos can be made with different types of fish. I recommend the fresh Pacific cod, and you can also make them with Angel fish, or traditional shark.

