

Monkfish Cheek Wrapped in Pancetta, Oyster & Chips



<Ingredients (4 serve)>

200g Monkfish cheeks
10 slices Pancetta
Fresh oysters (option)
4 Large Potato
Sunflower oil

<Batter>

200g Plain flour, plus extra for dusting
250ml Cold beer
2.5 heaped tsp Baking powder

<Method>

1. Cure the monkfish cheeks

Remove any skins from the fish using a knife.



Slice into one bite size. Sprinkle 1/2 tsp of sea salt over per one portion both side and leave them aside for 20 minutes.

This will help to remove any excess water, making the fish rally meaty.



If you would like to make oyster also, shuck.



2. Boil the potato

Meanwhile wash the potato well and slice into chips.

Pour water in a stew pan and bring it to the boil. Add some salt and boil the potato for 10 minutes on medium heat and drain.

3. Deep-fry the monkfish

Pour sunflower oil into a deep fryer or a large sturdy pan and heat it to 190C.

Whisk the flour, beer and baking powder together until shiny looking, and the texture should be like semi-whipped double cream.



Wrap each fish pieces up with Pancetta and dust them in a little of the extra flour, then dip into the batter and allow any excess to drip off.



Dust the oysters and dip into the batter too.

Gently lower the monkfish into the oil one by one, but make sure don't put too many fish as the temperature of oil is going down. It will depend on the size of your fryer or pan how many fish you can cook at once but generally 3-4 portions would be safe.

Cook for 3 minutes, or until the fish is cooked through and the batter is golden and crisp, then remove to kitchen paper to drain.

4. Deep-fry potato

When the chips are dry, fry in the oil until golden and nice crisp.

Place in the oven with monkfish until your serving. This way there will stay crisp.

5. Serve

Serve with lemon slice and tartar sauce