

Fried • SARDINES •

WITH CORIANDER AIOLI

Fresh, crunchy, and absolutely magical with a beer, fried sardines are the kind of bar snack that you would hope to run into at the end of every working week. They're surpassed maybe only by the anchovy wrapped in pastry. But that's that fella Andrew McConnell's idea, not ours. Crunchy fish like this also deserve a garlicky, herby coriander aioli.

INGREDIENTS

1 kg fresh sardines
(depending on how many
you want to make)

Plain flour

Egg wash

½ cup breadcrumbs

2 tsp smoked paprika

1 tsp ground cumin

1 tsp cayenne pepper

Salt

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For the aioli, use your own favourite recipe and combine the result with a roughly chopped bunch of coriander, an extra squeeze of lemon juice and a pinch of salt.

If you want to clean up the sardines (it's optional), remove the head and gut tube. Combine the breadcrumbs with the smoked paprika, cumin, cayenne pepper and ½ teaspoon of salt. Dust the fish in some plain flour, then in the egg wash. Roll it in the spice mixture carefully and fry in hot vegetable oil for 2-3 minutes or until golden. Dip in some sauce and eat IMMEDIATELY.