



UCOOK

Knockout Kingclip Tacos

with buttermilk-fried fish & a chilli and pineapple salsa

We're talking fresh. We're talking spicy. We're talking crunchy. And we're talking totally delicious! Buttermilk-fried kingclip tacos served with a tangy pineapple, mint, and lime salsa, paired with charred corn, guacamole and drizzled with That Mayo.

Hands-On Time: 40 minutes

Overall Time: 60 minutes

Serves: 4 People

Chef: Hannah Duxbury

 Easy Peasy

 Niel Joubert | Grüner Veltliner

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Ingredients & Prep

160g	Pineapple Pieces <i>drained & cut into small chunks</i>
2	Tomatoes <i>diced</i>
2	Fresh Chillies <i>thinly sliced</i>
2	Limes <i>zested & cut into wedges</i>
15g	Fresh Mint <i>rinsed & roughly chopped</i>
120g	Corn
600g	Kingklip Fillets
200ml	Buttermilk
170ml	Self-raising Flour
12	Corn Tortillas
125ml	That Mayo (Original)
160g	Guacamole

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Tea Towel

1. SPICY SALSA In a bowl, combine the pineapple pieces, the diced tomato, the sliced chilli, the lime zest, a squeeze of lime juice (to taste), and ½ the chopped mint. Place a pan over a medium heat with a drizzle of oil. When hot, fry the corn for 4-5 minutes until slightly charred, shifting occasionally. Remove from the pan. Once cooled slightly, add to the pineapple salsa. Season the salsa to taste.

2. BUTTERMILK-FRIED FISH Pat the kingklip dry with some paper towel and cut the fish into 1cm thick pieces. In a bowl, whisk the buttermilk, ¾ of the flour, and some seasoning. Mix until a thick batter forms. If too thick, add water in 10ml increments until the desired consistency. Place a pot over a medium-high heat with 4-5cm of oil. Toss the kingklip pieces in the remaining flour. When the oil is hot, carefully dip each kingklip piece in the buttermilk batter, allowing the excess to drip off, and carefully lower into the hot oil. Fry for 3–4 minutes or until golden brown and cooked through, shifting halfway. You may have to do this step in batches. Drain on some paper towel.

3. FANTAS-TACO Return the pan, wiped down if necessary, to a medium heat. When hot, dry toast the tortillas in batches for 30-60 seconds per side until warmed through. Remove from the pan on completion. As you go, stack the heated ones on a plate under a dry tea towel. This stops them getting cold or drying out. Loosen the mayo with water in 5ml increments until drizzling consistency.

4. PLATE IT UP... Lay down the warm tortillas and smear over some guacamole. Pile on the pineapple and corn salsa and top with the crispy, buttermilk-fried kingklip pieces. Drizzle with the loosened mayo. Sprinkle with the remaining mint. Finish with a squeeze of lime. Fold over and dig in, Chef!

Nutritional Information

Per 100g

Energy	620kj
Energy	148Kcal
Protein	6.8g
Carbs	18g
of which sugars	2.4g
Fibre	1.9g
Fat	5.2g
of which saturated	1.5g
Sodium	91mg

Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites, Fish

Cook
within 1
Day