

Beer Battered Monkfish Scampi, Roast Garlic & Chive Mayo

Monkfish Scampi

500g monkfish cheek - trimmed and cut into bite sized pieces
40g fine sea salt
1-g sugar
1/2 teaspoon toasted fennel seeds
1/2 litre of warm water
zest of 1/2 orange
zest of 1/2 lemon

Combine all the ingredients except the monk cheek and whisk until the salt and sugar has dissolved. Allow to cool. Once cold cover the monk cheek with the brine and leave for 8 minutes. Strain and rinse. Place on a tray lined with a j-cloth and then cover with another. Place in the fridge until needed.

Chive Oil

90g chives
450 mls rapeseed oil

Blanch the chives in salted boiling water for 35 seconds. Refresh immediately in iced water. Strain the chives and squeeze all the water from it. Place on a tray lined with cloth and allow to dry at room temperature overnight. Roughly chop the chives and pace in the thermomix. Add the oil and start on a low speed. Slowly increase the speed to high and run for 30 seconds to 1 minute. Pass through a coffee filter and allow to cool. Whatever is not used in the mayo keep to finish the snack.

Mayo

35g pasteurised egg yolk
1 teaspoon Dijon mustard
1/2 tablespoon cider vinegar
280mls chive oil
lemon juice to taste
2 cloves garlic roasted in their skin until soft
salt and freshly ground white pepper

Mix egg mustard and vinegar. Slowly whisk in the oil till a thick consistency has been achieved. Take the garlic out of its skin and crush to a smooth paste, add to the mayo. Season with salt, pepper and lemon juice. Place in a squeeze bottle and refrigerate until needed.

Beer Batter

170g plain flour
12g fresh yeast
3/4 teaspoon salt
3/4 teaspoon sugar
250 ml local pale ale
12.5 mls vodka

Whisk all ingredients together until smooth. Leave in a warm place to prove and activate the yeast for about 15 minutes. Chill until needed.

To serve

Dredge the monkfish cheek in seasoned flour and then into the beer batter. For a starter allow 4-5 pieces per person. Deep fry at 180oC until crisp and golden, turning during the cooking to ensure an all over golden colour. place a good drop of the thick tarragon mayo on the plate. Place the scampi beside it. Drizzle with the left over chive oil. Garlic with garlic chive flowers, a wedge of lemon and serve.