



Crispy Homemade Fish Finger Sliders with Sauce Gribiche and Baby Cos Lettuce

Serves: 4

THE TASTE OF EASTER

The popularity of sliders of all varieties just keeps growing, and this recipe is an unusual twist on this classic dish. It combines a flavoursome fish patty with crunchy baby cos lettuce and sauce gribiche. This mayonnaise style cold egg sauce was invented in France as an accompaniment to fish and vegetable dishes. It keeps well in the refrigerator, so when making this recipe it's a good idea to make a double batch to have some ready for another day!

INGREDIENTS

- 35gm Dijon Mustard
- 20ml White Wine Vinegar
- 60ml Extra Virgin Olive Oil
- 15gm Baby Capers - drain and roughly chop.
- 35gm Gherkins - drain and cut into ½ cm dice.
- 2 Small Eggs - hard boil, peel and finely chop.
- 40 Flat Leaf Parsley Leaves - rinse, drain and finely chop.
- To taste - Sea Salt and Ground Black Pepper
- 40gm Plain Flour
- 1 Egg - crack and beat.
- 40gm Panko Breadcrumbs
- ¼ tsp Ground Paprika
- ½ Lemon - finely zest.
- To taste - Sea Salt 200gm
- White Fish Fillets (skin off) - cut into 4 x 10cm long by 5cm wide fingers.
- As required - Vegetable Oil
- 4 Brioche Slider Buns - cut in half widthways.
- 8 Baby Cos Lettuce Leaves - remove outer leaves and core, use inner leaves only, rinse and drain.
- 4 Small Skewers

METHOD

1. Place the Dijon mustard, white wine vinegar and olive oil in a mixing bowl and whisk to combine. Add the capers, gherkins, egg and parsley, then fold through to combine ingredients and season to taste. Place the sauce into a suitable container, seal the container and refrigerate until required.
2. Place the flour in one mixing bowl and crack the eggs into a second mixing bowl and whisk. Add breadcrumbs, paprika and lemon zest to a third mixing bowl, mix and season to taste.
3. Place each fish finger into the flour, lightly coat, then remove, shaking off any excess flour. Next, place each one into the egg mixture and lightly coat, then remove and drain off any excess egg. Finally, place each one into the breadcrumb mixture, lightly coat, then remove, shaking off any excess crumbs.
4. Place a sauté pan over a moderate heat and add vegetable oil to a depth of 1cm. Once it is sufficiently hot for frying (160°C) in batches if required, carefully place the fish fingers into the oil and fry until they are a light golden brown on both sides and cooked through. Remove, drain well and place onto absorbent paper to soak up any excess oil and keep warm.

TO SERVE

Lightly toast the slider buns, then place each bun base cut side up on a work surface and lightly spread with sauce gribiche. Top each bun with two lettuce leaves and one fish finger, then lightly top with a little more sauce gribiche. Top each with a bun lid and secure with a skewer.