



## CURRIED BEER BATTER HAKE WITH HERBED YOGHURT SAUCE

— with *Spier Signature Chardonnay* —

There are few things more satisfying than the crunch of a golden beer-battered hake goujon dipped in a zesty, creamy sauce. You can also use this batter for onion rings and other thinly sliced vegetables like courgettes and carrots.

<sup>EST. 1692</sup>  
*Spier* || SIGNATURE  
COLLECTION

## INGREDIENTS

- 800g hake fillets, preferably boneless
- vegetable oil, for frying (like canola)
- 1/2 cup flour, seasoned with salt and pepper

*For the batter:*

- 340ml beer (lager, Weiss or even stout)
- 1 cup (125g) self-raising flour
- 15ml (1 tablespoon) curry powder
- 5ml (1 teaspoon) ground turmeric
- 5ml (1 teaspoon) ground coriander
- 5ml (1 teaspoon) ground fennel or fennel seeds
- 1/2 teaspoon salt

*For the herbed yoghurt sauce:*

- 1 cup (250ml) double cream plain/Greek yoghurt
- 1/2 cup mayonnaise
- a small bunch of fresh herbs, about 20g (a mixture of coriander/  
dill/mint/parsley)
- fresh lemon wedges, to serve

SERVES  
4

## METHOD

Slice the hake fillets into fingers of about 1cm thick and set aside. Pour about 3cm deep oil into a medium-size pot and place over medium-high heat on the stovetop, while you make the batter (watch it carefully).

Place the seasoned flour in a wide bowl and set aside.


*Make the batter:*

Mix all the ingredients with a hand whisk to a medium-thick, lumpy batter (do not over-mix). When the oil is hot (not smoking hot, but you're looking for about 170°C, so test a small drop of batter to see if it bubbles and floats on the surface), dip the hake fingers in the flour, then into the batter to cover all over, and then directly into the hot oil. Fry on both sides until golden brown (about 2-3 minutes), then remove with a slotted spoon and drain on kitchen paper. Serve hot with herbed yoghurt sauce and lemon wedges.

*For the sauce:*

Mix the yoghurt, mayo and herbs and serve in small bowls on each plate.

*Spier Signature wines can be tasted and purchased at the farm in Stellenbosch and are widely available at retail outlets, supermarkets and online at [shop.spier.co.za](http://shop.spier.co.za)*

   @spierwinefarm | #spierrecipes | [www.spier.co.za](http://www.spier.co.za)

*Scan QR code to find more recipe pairings on our website.*



SPIER'S GROWING FOR GOOD INITIATIVES EMPOWER OUR COMMUNITIES TO MAKE POSITIVE SOCIAL AND ENVIRONMENTAL CHANGE.

1692  
*Spier*