

Deep-Fried Salmon Goujons

You'll be amazed how great Horlicks is in the batter. It makes it light, fluffy and extra crispy wrapped around soft, succulent salmon pieces.

Serves 6

You'll need:

- 400g plain flour
- salt and freshly ground black pepper
- 4 heaped tablespoons **Horlicks Original powder**
- 400ml ice cold sparkling water
- 600g salmon, cut into fingersized strips (about 8cm long)
- lemon wedges



What you'll need to do:

- 1** Put 200g of the flour in a bowl and season with salt and pepper.
- 2** Into a separate bowl, sieve the remaining flour, add the Horlicks and the water (important that it is cold and fresh for best results), then whisk until smooth
- 3** Dip the salmon into the bowl of seasoned flour and wrap around to give each piece a good coating, then shake off the excess flour and dip them into the batter, one at a time.
- 4** Then, a few at a time, dip them into a hot deep-fat fryer (190°C) using kitchen tongs to hold half in the oil until it starts to float (this is important so they do not sink and stick to the bottom).
- 5** Wait a few minutes until golden brown and turn if necessary.
- 6** Remove from the oil with a slotted spoon and place onto kitchen paper to drain.