



Grandma's baked fish, made from saithe fillet, with tartar sauce and potato salad

Ingredients for the baked fish:

- 4 fresh fillets of saithe
- 300 g flour
- 2 eggs
- 200 ml beer
- salt and pepper
- oil for deep-frying

Ingredients for the remoulade:

- 200 ml mayonnaise
- 2 gherkins, finely chopped
- 1 TBSP capers, finely chopped
- 1 TBSP mustard
- 1 TSP lemon juice
- salt and pepper

Ingredients for the potato salad:

- 1 kg waxy potatoes
- 1 onion, finely chopped
- 4 TBSP vinegar
- 4 TBSP stock
- 2 TBSP oil
- salt and pepper
- 1 TSP mustard
- 1 TSP sugar
- chives or parsley, chopped (for decoration)

Cooking instructions:

1. Potato salad:

- Boil the potatoes, peel them and then slice them thinly.
- Mix the onion, vinegar, stock, oil, salt, pepper, mustard, and sugar in a bowl.
- Add the potato slices to the bowl and mix carefully.
- Put the salad aside for at least an hour.

2. Remoulade:

- Mix mayonnaise, gherkins, capers, mustard, and lemon juice in a bowl.
- Season with salt and pepper.

3. Fried fish:

- Salt and pepper the fish fillets.
- Take the 100 g of flour and place it in a shallow bowl.
- In a separate bowl, whisk the eggs, then add the beer and the remaining flour.
- First turn the fish fillets in the flour, then pull them through the beer-egg-flour mixture.
- Heat the oil in a pan and deep-fry the fillets until golden brown. Soak up excess oil using kitchen paper.

4. Serving suggestion:

- Serve the fried fish with the potato salad and the remoulade sauce.
- Garnish with chopped chives or parsley.