

# THE CLEAR CONSCIENCE RECIPE COLLECTION

## ***Dutch 'Kibbeling'***

Servings: 4

Prep Time: 30 minutes

Cook Time: 10 minutes

### **Ingredients**

#### ***Fish***

2 lbs codfish

2 cups flour

2 eggs

1 ½ cups milk

¼ beer (if desired)

Salt

#### ***Viskruiden***

1 Tbsp mustard powder

1 Tbsp black pepper

1 Tsp cayenne pepper

1 Tsp. paprika powder

1 Tsp ginger powder

2 garlic cloves, grated

Nutmeg

### **Instructions**

1. First prepare the dough - whisk the milk and eggs together. Then add the flour little by little and mix everything to a liquid dough.
2. Then heat the frying fat in a pot to about 350 °F.
3. In the meantime, rinse the ready-to-cook fish fillets under cold water and pat dry with kitchen paper.
4. For the viskruiden (= spice mixture) mix the mustard powder, black pepper, cayenne pepper, paprika powder, ginger powder, nutmeg and the grated garlic cloves in a bowl and roll the fish pieces in it from both sides.
5. As soon as the frying fat is hot, dip the fish pieces into the batter and bake in the hot oil for about 4-5 minutes each time while swimming. Then let them drip off briefly on kitchen paper.
6. Sprinkle the ready-baked kibbling with some salt and serve immediately. Serve with remoulade sauce