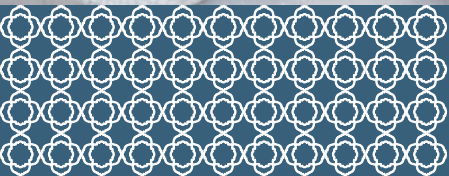


# SAUVIGNON BLANC

*Paired with* **TEMPURA FISH & CHIPS**



FLEUR  
DU CAP

*Alive with Flair*

# Wine Notes

Our Essence du Cap Sauvignon Blanc is a refreshing wine with aromas of stone fruit, grapefruit, lime, passion fruit, peach, guava, fresh cut grass and gooseberries.



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*Serves: 4 | Difficulty Level: Medium*

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## Ingredients

### *Fish*

2x sides hake or kingklip  
2.5L vegetable oil (for frying)

### *Tartare Sauce*

4x gherkins, chopped finely  
½ cup capers, chopped finely  
1x onion, chopped finely  
10g parsley, chopped finely  
2 cups mayonnaise

### *Batter*

2 cups tempura flour  
1¼ cups water  
Pinch of salt and pepper

### *Chips*

6x medium potatoes

## Method

### *Fish*

Clean and pin bone the fish. Season with a pinch of salt, then dust lightly in the tempura flour.

### *Batter*

Mix all the ingredients well, so that the batter is smooth. Heat vegetable oil to about 180°C in a deep frying pan or pot. When the oil is at temperature, coat the fish in the batter and deep fry in the hot oil, until golden brown.

### *Chips*

Cut the potatoes into french fries. Reusing the vegetable oil, deep fry the fries in the hot oil (180°C), once you've taken the fish out. Remove the fries when they appear golden brown.

### *Tartare Sauce*

Mix all ingredients together in a mixing bowl, except for the parsley. Use the parsley to garnish your tartare sauce once all other ingredients have been mixed well.

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