

Crispy Beer Battered Fish with Herb Calamansi Mayo



1 kg fish fillet
1 liter Marca Leon Corn Oil
2 cups all purpose flour
1 tsp baking soda
1 tsp paprika
1 tsp cumin
½ tsp freshly ground pepper
1 tsp sea salt
1 bottle ice cold beer
3 pcs fresh eggs
3 tbsp Dijon mustard
2 tbsp garlic (minced)
4 tbsp calamansi juice
4 tbsp fresh chopped herbs

Heat oil in a large pot to medium high heat. I recommend Marca Leon Corn Oil because it has a high smoke point that makes it ideal for deep frying. In a large bowl, mix flour, baking soda, paprika, cumin, salt and pepper. Make a well in the center and pour in the beer. Mix everything gently. Dredge fish fillet in the lumpy batter. Then, fry! Marca leon Corn Oil is sure to enhance the smell and flavor. When done, serve hot with Calamansi Mayo Dip. Simply add eggs, mustard, salt, garlic, and calamansi juice in a blender. While pulsing, add 2 cups of Marca Leon Corn Oil to give the dip a smoother, more even blend. Then, herbs. Let's eat!