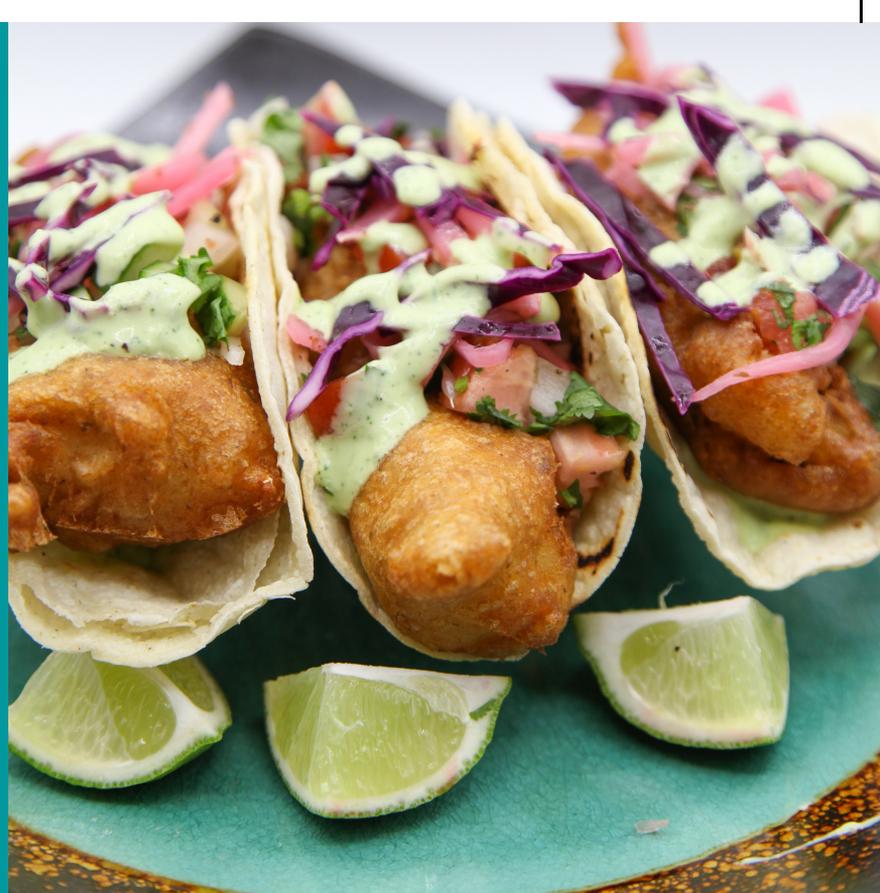


# Fish tacos Ensenada-style with pickled radish, onion & habanero, pico de gallo, and avocado crema

Just two hours south of the American border, Ensenada is probably best known for being one of Mexico's most famous cruise ports. But enthusiastic eaters know it for a far more important reason: it's the home of the fish taco!

**Prep Time:** 45 minutes

**Servings:** 4 people (3 tacos per person)



## INGREDIENTS

### PICKLED RADISH, ONION & HABANERO

- ½ bundle radishes, greens removed, chopped into bite-size pieces\*
- 1 habanero pepper, cut into julienne strips\*
- 1 red onion, cut into julienne strips\*
- 125 ml (½ cup) white or apple cider vinegar\*
- 65 ml (¼ cup) lime juice
- 8 ml (½ tbsp) sea salt
- 12 ml (¾ tsp) sugar
- 1 bay leave
- 5 ml (1 tsp) oregano



### AVOCADO CREMA

- 2 avocados, halved and pitted
- 125 ml (½ cup) sour cream\*
- 1 large clove garlic, minced\*
- 5 ml (1 tsp) sea salt (adjust to taste)
- Pinch of freshly cracked black pepper (adjust to taste)
- 15 ml (1 tbsp) lime juice
- 125 ml (½ cup) mayonnaise\*



## DIRECTIONS

- 1 - To pre-prepare the fish:** cut fish into 12 long pieces (about 4 cm - 1½ inches). Squeeze the lime over fish and add 2,5 ml (½ tsp) of the salt, pepper and granulated garlic, mix well. Cover the fish and refrigerate until needed.
- 2 - To make the pickled radish-onion-habanero (it is recommended to prepare it one day before):** in a container, put all the ingredients including the vinegar and the lime juice. Mix well and place in the refrigerator until needed.
- 3 - To make the avocado crema:** place the avocado, sour cream, garlic, mayonnaise, and lime juice in the blender or processor. Process until completely smooth. Season with salt and pepper, according to taste. Sauce will keep well in the refrigerator for up to 48 hours.

## INGREDIENTS

### PICO DE GALLO

- 3 medium-large chopped tomatoes\*
- ½ chopped onion\*
- 125 ml (½ cup) finely chopped fresh cilantro (about 1 bunch)\*
- ½ cucumber (cut in small dices, seeds removed)\*
- 30 ml (2 tbsp) lime juice
- Sea salt (adjust to taste)
- Pepper (adjust to taste)

### FISH

- 570 g (1 ¼ lb) white fish such as cod or halibut (sustainable if possible)\*
- ½ lime
- 2,5 ml (½ tsp) of sea salt
- 2,5 ml (½ tsp) ground black pepper
- 5 ml (1 tsp) granulated garlic or garlic powder
- 250 ml (1 cup) all-purpose flour\*
- 12 ml (¾ tsp) baking powder
- 5 ml (1 tsp) cayenne pepper
- 1 ml (¼ tsp) dry mustard powder or prepared mustard
- 1 ml (¼ tsp) oregano
- 5 ml (1 tsp) of sea salt
- 12 oz beer, Boreal blonde (Pale malted barley, from Brasseurs du Nord)\*
- Vegetable oil

### TO SERVE

- 12 corn tortillas\*
- ¼ finely shredded small red cabbage\*
- Lime wedges

*\*These ingredients can be sourced from Quebec producers and suppliers, depending on the season.*

## DIRECTIONS

- 4 - To make the pico de gallo:** in a container, mix all the ingredients. Adjust the flavour with salt and pepper, and reserve in the refrigerator until needed.
- 5 - To make batter for the fish:** whisk together flour, baking powder, cayenne, mustard powder, oregano, 5 ml (1 tsp) of salt, and black pepper until well blended. Stir in about 10 ounces of beer to make a batter which will resemble the consistency of pancake batter. Stir just until no large lumps remain.
- 6 -** Select a heavy-bottomed pan, 4 inches deep, pour oil into pan to a depth of 5–8 cm (2–3 inches). Heat over medium to medium-high heat until oil registers 350°F on a deep-fry thermometer.
- 7 -** Pat reserved fish dry. Immerse fish in batter, coating evenly. Cook fish until it turns a nice golden colour and the flesh reaches an internal temperature of 70°C/158°F. Remove to a rack to drain.
- 8 - To serve:** heat tortillas in a pan, top them with fish, pico de gallo, pickled radish-onion-habanero, avocado crema, shredded cabbage, a squeeze of lime juice and enjoy!



### Enjoy!

Watch Chef Julio create this recipe in a step-by-step video!