

From the kitchen of chef Euten Lindsay, Fusion Cuisine

Stamp & Go (Saltfish fritters)

Not Just Rice & Peas

Celebrating Windrush in Devon



Serves approx 12

Prep time: 15 minutes

Total time: 45 minutes

250g / 8oz salted cod fish, preferably soaked overnight
4 stalks scallions or 1 red onion finely chopped
125g / 1 cup of self raising flour
1 teaspoon salt (optional)
1 egg, slightly beaten

135ml / ½ cup water, milk or coconut milk
½ Scotch bonnet or hot pepper sauce
Vegetable oil for frying
1 or 2 teaspoons of fresh or dried thyme chopped finely
1-2 teaspoons of curry powder

- 1 Drain the cod and remove all bones and skin.
- 2 Flake the salted cod fish and set aside.
- 3 In a bowl (stainless steel) sieve flour, curry powder, add cracked black pepper (salt optional).
- 4 Add beaten eggs, water, milk or coconut milk and mix well.
- 5 Add scallions or red onions, salted cod fish flakes, chopped thyme, chopped Scotch bonnet, and mix to form a smooth batter.
- 6 Heat oil in Dutch pot or frying pan
- 7 Use a tablespoon to place spoonfuls of batter into hot oil. Fry for approximately 3 minutes, turning to cook evenly until golden

Notes

I use my Dutch pot, a traditional aluminum cooking pot used throughout the West Indies.

