

Batter-Dipped Tilapia

Recipe By Rivky Kleiman



Cooking and Prep:  25
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Serves:  6

Contains: 

Preference: Parve

Occasion: Nine Days

Source: Family Table by
Mishpacha Magazine

Frying this mild fish gives it flavor and crunch. Since the fish is white, pair it with a colorful side, like red cabbage salad or roasted sweet potatoes.

Ingredients (10)

Main ingredients

- 6–8 tilapia fillets, skin removed
- oil, for frying

Batter

- 1 cup flour
- 1/2 teaspoon **Haddar Baking Powder**
- 1 teaspoon paprika

1 teaspoon salt

1/2 cup water

2 eggs

Sauce

1/4 cup Gefen Sweet and Sour Duck Sauce

1/8 cup garlic and rib marinade

Start Cooking

Make the Tilapia

1. Combine all batter ingredients in a medium-sized bowl. Rinse the fish fillets and pat dry. Heat a frying pan over medium heat and add oil to cover the bottom.
2. Dip each fish fillet into the batter, coating well. Fry for about three minutes on each side or until lightly golden. Remove from frying pan onto a platter.
3. Preheat oven to 350 degrees Fahrenheit. Transfer fried tilapia to a baking dish. Combine duck sauce and marinade and pour over fish. Bake for 5–10 minutes (see next step for alternate finishes).
4. The tilapia can be served plain, garnished with lemon wedges, or drizzled with the sauce to bring it to the next level.