

On the Water Fish Sliders

Ingredients:

- 1/2 cucumber, halved lengthways
- 1 small red onion, thinly sliced
- Finely grated zest and juice of 2 limes
- 1/2 cup (75g) plain flour
- 1 tsp smoked paprika (pimenton)
- 2 eggs, lightly beaten
- 1 cup (100g) dried breadcrumbs
- 400g mullet fillets, cut into 10 even pieces
- 2 tbsp olive oil
- 1/3 cup (95g) thick Greek-style yoghurt
- 1/2 bunch coriander, leaves chopped
- 10 small slider buns (order from your baker), split
- 1 avocado, thinly sliced
- Hot sauce (optional), to serve

Method:

Using a spoon, scoop out cucumber seeds and discard. Thinly slice the cucumber flesh. Place in a bowl with the onion, half the lime juice and a pinch of salt. Combine thoroughly. Set aside at room temperature to pickle.

Place the flour, paprika and half the lime zest in a bowl. Season, then toss to combine. Place the eggs in a separate bowl and place the breadcrumbs in a third bowl. Pat the fish pieces dry with paper towel, toss in the seasoned flour, then dip in the beaten egg and coat in the breadcrumbs. Set aside on a baking tray. Heat the oil in a large heavy-based frypan over medium heat. Cook the fish pieces, turning halfway, for 4-5 minutes until golden and just cooked through.

Meanwhile, place the yoghurt, coriander, lime zest and remaining lime juice in a bowl. Season, and stir to combine well. Place the slider buns, cut-side down, in a frypan over high heat and cook for 1 minute or until toasted. To serve, divide the yoghurt sauce among the bun bases. Top with sliced avocado, 1 piece of cooked fish, and onion and cucumber pickle. Finish with hot sauce, if using, and top with a bun lid to serve.

