

YEAST BATTER FOR SEAFOOD AND SALT COD FRITTERS

2 tsp dry active yeast
1/2 C milk, at room temperature
1 T olive oil
1 large egg, lightly beaten
3/4 C all purpose flour
1/4 C semolina flour
1 T cornmeal

About 1 1/2 hours before serving, soften yeast in 1/4 cup of warm water in a bowl. Combine milk, egg and olive oil in a small bowl. Stir into the yeast mixture. Sift flours and cornmeal over the mixture and stir to blend. Let stand covered with a light kitchen towel or cheesecloth for 30 minutes.

To make salt cod fritters, add the following ingredients to the above batter and fry in hot (370) oil until golden, about 1 1/2 minutes:

8 oz good quality salt cod, boneless and skinless
(cut in 2-3 pieces, soak in cold water for 8-10 hours, changing water frequently. Drain, plunge in boiling water for about 1 minute then drain and refresh with cool water. Flake coarsely.)

3 T coarsely chopped Italian parsley

2 tsp red pepper flakes

3 scallions, finely chopped (white part and a little green)

Black pepper

Serve with Skordalia.

*Safeway best oil
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good for any fritter