

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 - salt cod
in box*

Good for any fritter