CRISPY BROSTED FRIED FISH WITH TAHINI SAUCE

Ingredients
Lemon to taste
parsley
3 cloves garlic
Salt to taste
1/4 cup water
4 tablespoons tahini
Tahini sauce: tartur
Vegetable oil for frying
1 tablespoon vinegar
eggs
water
1/2 teaspoon white pepper
1 teaspoon salt
1 teaspoon coriander powder
1 teaspoon cumon
1/4 kilos of breadcrumbs
1/2 kg versatile flour
Juice of one lemon
6 cloves garlic
1/2 teaspoon white pepper
1 teaspoon sweet paprika
1 teaspoon salt
1,5 teaspoon coriander powder
1.5 1 teaspoon cumon
5 fish weight 250 g

Directions
First we clean the fish well, then we make incisions on the fish. In the food processor, put garlic cloves, spices (salt, cumin, paprika, white pepper and powdered butter) and lemon juice, mix the ingredients together. We pour the sauce over the fish and spread it well on all sides. After that, we put the fish in the fridge for two hours. The tahini sauce (tarator): In a food processor, put water, lemon juice, garlic and tahini, and grind the ingredients well. In a bowl, put the sauce and add parsley to it. In a bowl, put water with an egg, salt, white pepper and vinegar. Mix these ingredients well together. In another bowl, put flour and add to it dry coriander, cumin, white pepper, salt, cornstarch and rusk with the addition of four tablespoons of the water and egg mixture and mix the ingredients together well. We bring the oil cooker on the stove, then we dip the fish in the flour mixture, where we cover it well with flour, then put it in the bowl of water and eggs, and then put it again in the flour, after which we fry it in oil.

Bon Apetit!