



## Stone & Wood Baccala Fritters

### Fritter Mix

100g steamed potatoes  
150g milk blanched baccala  
250g Stone & wood choux

### Stone & Wood Choux

250g eggs  
150g flour  
125g Stone & Wood Garden Ale  
125g milk  
110g butter  
5g salt

### Passion fruit Mayonnaise

2 Eggs yolks  
½ teaspoon Dijon mustard  
50g passion fruit pulp seedless  
2 pinches of salt  
250 g vegetable oil

### For the Stone & wood choux

Bring the beer, milk, butter and salt to the boil in a medium saucepan  
Once the mixture reaches boiling point add the flour and cook it off for 2 minutes always mixing  
Cool down the mix and then add 1 egg at the time making sure the mixture is smooth and well mixed at every egg

### For the fritters

In a medium mixing bowl add the steamed potatoes and the baccala, with the help of a whisk smash the mixture together  
Add 250g of Stone & Wood choux into the bowl and incorporate to the potatoes and baccala with a spoon  
In a saucepan bring the vegetable oil to 170 degrees, with an oiled tablespoon pick up a dollop of mixture and drop it in the hot oil, fry evenly for 4 to 5 minutes depending on the size. Once cooked put the fritters on kitchen paper to get rid of the excess oil, season with salt and serve hot

### For the passion fruit mayonnaise

Add yolks, salt, mustard and the passion fruit pulp to a blender, then slowly add the vegetable oil until the mixture thickens to a mayonnaise consistency

Makes 20 Fritters

# Beach

BYRON BAY

## Stone Passion

20ml Lemon Juice  
15ml Sugar Syrup  
30ml Sailor Jerry  
15ml Passion Fruit  
90ml Stone & Wood Pacific Ale

Rim a Martini glass with cane sugar and Italian cherry syrup

Add all the above ingredients into a shaker over Ice  
Shake vigorously  
Strain into a martini glass with sugar and syrup rim

Garnish with Passion fruit pulp



## Stone & Wood Beer battered fish

500g Self Raising Flour  
1 Litre Pacific Ale  
180g Fresh Snapper

In a bowl mix flour and beer together until smooth consistency

Cut the snapper into 180g portions

Place fish into the batter and hold above the mixture getting rid of any extra batter  
Place gently into the boiling oil

Leave in the oil for 5 minutes or until golden

Place on a paper to drain excess oil

Sprinkle with salt and serve with your favorite sauce