



SWEET AND SOUR FISH BY KING ADZ

BERLIN STREET VENDOR STYLE

// BACK IN THE DAY UK CREATIVE ALL-ROUNDER KING ADZ WANTED TO BE A CHEF, HOWEVER FATE FOUND HIM COOKING UP A WHOLE DIFFERENT TYPE OF CREATIVITY. WITH A START AT THE FAMED CENTRAL SAINT MARTINS COLLEGE STUDYING GRAPHICS, ADZ WAS EXPELLED IN HIS FINAL YEAR AND WENT TO WORK FOR A SKATE WEAR LABEL. THE REST IS CREATIVE HISTORY AND HE NOW WORKS IN MANY CREATIVE ROLES AROUND THE WORLD AS AN ART DIRECTOR, ANIMATION AND MUSIC VIDEO DIRECTOR AND FOOD AND MUSIC WRITER. HIS LATEST OFFERING THE URBAN COOKBOOK SEES A MARRIAGE OF HIS TWO LOVES: URBAN CREATIVITY AND FOOD. WE TAKE A LOOK AT HIS SWEET AND SOUR FISH RECIPE TAKEN FROM THE STREETS OF BERLIN. YES, YOU HEARD RIGHT.

INGREDIENTS:

1kg cod, haddock or salmon
plain flour
salt and black pepper
vegetable oil, for deep frying

Batter mix:

115g plain flour
55g cornflour
a pinch of salt
200ml cold fizzy soda water

Sweet and sour sauce:

500ml water
4 tablespoons sugar
2 carrots, finely sliced
1 medium onion, roughly chopped
3 peppers, chopped
125g pineapple chunks, drained and chopped
red colouring
1 tablespoon cornflour mixed with a little water
4 teaspoons clear vinegar (distilled malt vinegar)

"As in most cities of the world, Chinese dishes are a popular street food. Berlin has a mental selection of Chinese restaurants and takeaways, and this recipe, adapted from a dish I ate in one of them, will keep you away from the MSG for a while. The dish can also be made using chicken or prawns" explains King Adz.

Step One: Make that sauce

Put the water and sugar in a medium pan and heat until dissolved. In another pan, lightly cook the carrots in boiling water, then drain and add to the water and sugar mixture. Add the remaining vegetables, pineapple and red colouring to the sauce. Use the cornflour mixture to thicken the sauce. At this point it should be thicker than you want it to be at the end. Remove the pan from the heat and stir well as you add the vinegar. Leave to one side, and warm through briefly while stirring.

Step Two: Batter up

Whisk all the batter ingredients together until light and fluffy. The mixture should be fairly thick and leave a trail when the whisk is lifted out of the batter.

Step Three: Can you smell fish?

Cut the fish into bite-sized pieces and toss in seasoned flour. Dip the fish into the batter and fry in hot oil in a deep frying pan until golden brown and crisp, about five minutes. Drain on a paper towel.

Step Four: Getting' saucy

Serve the battered fish on top of boiled rice, covered with sweet and sour sauce.

And you thought all Berlin had to offer was weird electro music and blonde people! Dig in to this street style cook-up with friends. There's plenty others like this in King Adz' book, *The Urban Cookbook*, which profiles 50 street-food recipes, 25 urban talents and five cities. Available through Thames and Hudson, \$49.95.



SOUNDTRACK:

Maria Callas - Voice of the Century // DJ Premier - Signature Sounds Vol. 1 // DJ Cam - Underground Vibes // Manic Street Preachers - This is My Truth Tell Me Yours // Smashing Pumpkins - Adore.

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