

Hamsi Ku?u

Traditional Turkish Hamsi Ku?u - crispy fried anchovy sandwich from the Black Sea region. Learn to make this beloved Turkish seafood dish at home.

30	30	60	4	Medium
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

Hamsi Ku?u

Malzemeler

- 2.2 lb anchovy
- 1 cup corn flour
- 1 tsp salt
- 0.5 cup sunflower oil
- 1 cup flour
- 2 egg

Yapılı???

- Prepare the anchovies**

Remove the heads, bones, and innards from 2.20 lb anchovies to create clean fillets. Rinse thoroughly under cold water and pat completely dry with paper towels. Season lightly with 1 tsp salt.
- Set up breading station**

Set up three shallow bowls: place 1 cup flour in the first bowl, beat 2 eggs in the second bowl, and mix 0.5 cup cornmeal with a pinch of salt in the third bowl.
- Heat the oil**

Heat 1 cup oil in a large frying pan over medium-high heat until it reaches 350°F (175°C). Use a thermometer to check the temperature, or test by dropping a small piece of bread - it should sizzle and brown in 30 seconds.
- Assemble the fish pairs**

Take two anchovy fillets and press them together with the flesh sides facing each other to form a sandwich shape. Repeat with remaining fillets to create pairs.
- Coat the fish**

Dredge each anchovy pair first in flour, shaking off excess, then dip in beaten egg, and finally coat thoroughly with seasoned cornmeal, pressing gently to help coating stick.
- Fry until golden**

Carefully place 3-4 coated anchovy pairs in the hot oil and fry for 2-3 minutes on the first side until golden brown. Flip and fry for another 2-3 minutes until crispy and golden on both sides.

- 7 Transfer fried fish to a wire rack lined with paper towels to drain excess oil. Repeat frying process with remaining fish pairs, maintaining oil temperature at 350°F (175°C).
- 8 Serve immediately while hot and crispy, accompanied by lemon wedges and fresh herbs if desired.

?puçlar?

Clean the anchovies thoroughly and pat them completely dry with paper towels - any excess moisture will prevent the coating from adhering properly and cause oil splattering.

Keep the oil temperature consistent at 350°F (175°C) using a thermometer. Oil that's too hot will burn the coating before the fish cooks through, while oil that's too cool will result in greasy, soggy fish.

Set up your breading station in order from left to right: flour, beaten egg, seasoned cornmeal. Use one hand for dry ingredients and the other for wet to prevent your fingers from getting coated.

Don't overcrowd the pan when frying - cook in batches to maintain oil temperature and ensure even browning. Each piece needs space to cook properly.

Press the anchovy fillets together gently but firmly to ensure they stay joined during the breading and frying process. The natural moisture will help them adhere.

Place finished pieces on a wire rack over paper towels rather than directly on paper towels to prevent the bottom from getting soggy from trapped steam.

Season the cornmeal coating with a pinch of salt and pepper for extra flavor, but avoid over-seasoning as anchovies are naturally salty.

Serve immediately while the coating is still crispy - the contrast between the crunchy exterior and tender fish is what makes this dish special.