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### Ingredients

- 1 litre vegetable oil for frying
- 1 teaspoon sachet instant yeast
- ½ teaspoon sugar
- 1 cup water
- ¼ cup flour
- 1 tablespoon dark rum
- ½ teaspoon cider vinegar
- Salt and pepper to taste
- 4 small tilapia fillets



### Preparation Method

1. Mix the yeast, sugar and water together in a large bowl.
2. Add the flour, rum and vinegar with a sprinkling of salt and pepper. Leave to the side for 3 minutes.
3. Light your **Envirofit SuperSaver Charcoal Jiko** using little charcoal.
4. Dip the tilapia fillets into the batter and make sure they're fully coated then place in the hot oil and fry for 3 to 4 minutes until browned. Remove with a metal slotted spoon and place on a plate lined with kitchen paper to drain.
5. Sprinkle with salt and serve to your family and see them enjoy and want more!