

## Beer Batter Recipe



This recipe produces a light, crisp, golden batter. Rather than using beer as the only liquid component of the batter, we use a combination of beer and soda water for a milder flavour. We serve our beer battered fish with lemon wedges and tartare sauce.

Serves 4.

112g (3/4 cup) self-raising flour

38g (1/4 cup) cornflour

110ml (5 1/2 tablespoons) cold beer

110ml (5 1/2 tablespoons) cold soda water

Sift the flours together into a large bowl. Gradually whisk in beer and soda water to form a thin batter. Leave batter to stand in the refrigerator for about an hour. Stir before using.

About 800g boneless, skinless fish fillets (we used snapper)

About 1/2 cup plain flour

Oil, for deep-frying

You can deep-fry the fish in a deep fryer, or a medium or large saucepan. We use a medium saucepan so that we don't need to use as much oil. If you are using a saucepan, fill it about one third full - the oil level will rise quite a bit once the fish is added and it starts bubbling. We use 750ml of oil.

Cut fish fillets into pieces if desired. Coat fish with flour.

Heat oil to 180 degrees Celsius in a deep fryer or saucepan over medium-high heat. If you don't have a deep-fry thermometer, you can use a small piece of bread to indicate the oil temperature. The oil has reached the correct temperature when the bread takes 30 seconds to turn golden brown.

Dip fish in batter, removing excess batter by gently wiping fish against the side of the bowl. Lower fish into hot oil (if you are using a saucepan, do this slowly so that the fish doesn't fall to the bottom and stick). Fry fish in batches so as not to overcrowd the fryer or saucepan. Fry until golden brown, turning once during cooking.

Drain cooked fish on paper towels. Sprinkle with salt and serve immediately.