



Beer Batter Fish



Ingredients:

- Firm cod fish fillets
- 1 ½ cups King Arthur self-rising flour
- 1 egg, lightly beaten
- 1 Bottle of beer
- Plain flour for coating
- Vegetable oil for frying
- ½ cup good mayonnaise
- 2 tablespoons small-diced pickles or Cornichons
- 1 tablespoon Champagne or white wine vinegar
- 1 tablespoon capers
- 1 teaspoon coarse-grained mustard
- Pinch kosher salt
- Pinch freshly ground black pepper

Method:

1. In a bowl, add the self-rising flour and beaten egg. Add beer slowly and whisk in. Place into fridge for ½ hour to rest.
2. Heat oil.
3. Cut pieces of fish to serving sizes. Roll in flour and shake off excess
4. Take batter from fridge and give a light whisk to ensure it is all incorporated. Using a fork, dip the fish pieces into the batter and let the excess batter drain off
5. Lay the fish gently into the hot oil. Cook until golden brown
6. Drain on kitchen towel and serve with wedges of lemon and tartar sauce

Method for Tartar Sauce:

1. Place mayonnaise, diced pickles or Cornichons, vinegar, capers, coarse-grained mustard, salt and pepper in a food processor or mini chopper fitted with a steel blade and pulse several times until the pickles are finely chopped and all the ingredients are well mixed but not pureed.