



JERNEJ KITCHEN

BEER BATTERED FISH

Beer Battered Fish is also known as Fish and Chips when served with fries. This simple recipe calls for accessible ingredients and no eggs.

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
FRY:	10	MINUTES
TOTAL TIME:	20	MINUTES

WET MIXTURE

- 130 g (1 cup) all-purpose flour
- 40 g (1/4 cup) rice flour or cornstarch
- 250 ml (1 cup) cold non-alcoholic beer like Hoppy Lager 0,0 Union Premium
- 2 tsp baking powder
- 1/2 tsp salt

DRY MIXTURE

- 1 tbsp all-purpose flour
- 3 tbsp rice flour or cornstarch
- 1/2 tsp paprika powder or cayenne pepper
- 1/2 tsp garlic powder
- 1/2 tsp salt

FISH

- 600 g (1.3 lbs) fish like cod, tilapia, hake (skinless, boneless)
- 750 ml (3 cups) oil, for frying

WET BATTER

First, make the wet mixture. Whisk together all-purpose flour, rice flour, beer, baking powder, and salt in a bowl. Set aside until needed.

DRY BATTER

Make the dry mixture. In a bowl, stir all-purpose flour, rice flour, paprika powder, garlic powder, and salt. Set aside until needed.

PAN-FRY

Cut the thawed fish into smaller pieces if needed. Pour oil into a deep pan and place over high heat. When it reaches 180 °C or 355 °F, start frying. Coat the fish in the dry mixture, shaking off any excess flour. Dip in the wet mixture using tongs, then transfer to the hot oil to fry. Don't overcrowd the pan. Fry for 3-4 minutes or until golden brown. Transfer the fried fish to a wire rack lined with paper towels to remove any excess oil.

SERVE

Serve the Beer Battered Fish with fries, tartar sauce, and a fresh salad.

TOOLS AND EQUIPEMENT

- two large deep plates
- paper towels
- deep pan
- kitchen tongs